

SAMPLE EVENING MENU

Chefs terrine of homemade soup - £5.95

Rocket, watercress, beetroot and asparagus salad (V) (GF) - £6.50

Chicken liver pate saffron, orange pear, toasted ciabatta (GF) - £6.95

Prawn and avocado cocktail (GF) - £6.75

Carpaccio of honeydew melon mango sorbet (V) (GF) - £6.50

Caramelised red onion and fig tart (V) - £6.75

Beef bourguignon puff pastry tart, panache of vegetables - £14.95

Breaded veal escalope caponata, panache of vegetables - £18.00

Stir fried peppers, onions, bean sprouts and pineapple sweet and sour sauce, basmati rice (V) - £13.50

Seafood linguine prawns, monkfish, salmon, haddock, white wine, cream, mixed herb sauce - £15.25

Pan fried red mullet shellfish broth, panache of vegetables (GF) - £18.95

Chefs garden salad, avocado, beetroot, asparagus, radishes, pea shoots, herbs (V) (GF) – £13.50

Fillet steak parmesan glazed flat mushroom, chunky chips, bordelaise sauce - £24.95 (DBB supplement £6.95)

Lemon posset fruit compote, shortbread biscuit - £6.75

Rhubarb and custard eton mess (GF) - £6.75

Spiced apple crumble vanilla ice cream - £6.75

Milk chocolate and raspberry tart - £6.75

Fresh fruit salad brandy snap basket (GF) - £6.75

Ice cream and sorbets (GF) - £5.95

Cheese and biscuits – dorset and continental cheeses, celery, fruit chutney - £8.00

Coffee served in the lounge, chocolate mint - £3.30

Food allergies and intolerances – please speak to our Head Waiter if you would like to know about our ingredients

V = Vegetarian GF = Gluten Free