

Served in the restaurant between 18:45 and 20:30
Please reserve your table and time with Reception

Sample evening menu

Chicken and sweetcorn soup (GF) - £6.00

Crab, prawns avocado puree (GF) - £9.25

Scallops apple, apple puree, capers, samphire, herb dressing (GF) - £10.50

Fig, beetroot, fennel, orange (V) (VE) (GF) - £6.25

Pork loin steak cheddar and bacon bon bon, wild mushroom, apple, dijon sage sauce - £16.95

Rump of lamb spiced ratatouille, sauce vierge (GF) - £17.25

Pan fried seabass saffron, chilli, spring onion, citrus, sweetcorn broth (GF) - £17.50

Courgette, aubergine, squash curry braised basmati rice (V) (VE) (GF) - £15.00

White chocolate and raspberry crème brûlée (GF) - £7.50

Assiette of desserts - £7.50

Selection of sorbets (V) (VE) (GF) - £6.50

Fresh fruit salad champagne sorbet (V) (VE) (GF) - £7.50

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, 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 VE = vegan