

Please reserve your table and time with Reception

Sample evening menu

Spiced parsnip and honey soup (V) (GF) - **£8**

Pickled fennel and carrot puree endive, hazelnuts, dill, thyme dressing (V) (VE) (GF) - **£10**

Crab tart dill mayonnaise, confit egg yolk - **£15**

Duck liver parfait on toast smoked duck breast, figs, tomato relish - **£12**

Lamb rump pea puree, pea and mushroom fricassee, redcurrant and mint jus (GF) - **£25**

Roast venison loin savoy cabbage, spiced carrot puree, red wine, chocolate sauce (GF) - **£25**

Seared curried seabream fillet samphire, potato cake, shellfish sauce (GF) - **£22**

Wild mushroom, pine nut and truffle oil risotto (V) (VE) (GF) - **£18**

Chocolate mousse aerated chocolate, dark cherries, mascarpone (GF) - **£9**

Tropical mille feuille mango, pineapple, lime - **£9**

Fresh fruit salad champagne sorbet (V) (VE) (GF) - **£7**

Selection of ice creams or sorbets - **£8**

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - **£11**

Coffee served in the lounge, chocolate mint - **£3.50**

All food allergies, intolerances and dietary requirements must be brought to our attention before you order.

V = vegetarian GF = gluten free VE = vegan