

Please reserve your table and time with Reception

## Sample evening menu

**Cream of apple and celeriac soup** (GF) (V) - £8

**Smoked salmon, crab and prawn cocktail** marie rose sauce (GF) - £15

**Smoked duck breast** chilli, spring onion dressing, rocket (GF) - £10

**Heritage tomato salad** thyme dressing (GF) (V) (VE) - £8

**Roast fillet of beef** carrot puree, potato croquette, truffle butter (GF) - £30

**Venison loin** celeriac puree, pistachios, red wine chocolate sauce (GF) - £26

**Roast pork belly** smoked garlic puree, black pudding crumb, maple syrup, apple, smoked paprika jus - £22

**Seared salmon fillet** samphire, heritage tomato, pine nut, dill and caper salsa - £25

**Dressed crab salad** new potatoes - £25

**Roasted celeriac steak** curry, apple, parsley dressing (V) (VE) (GF) - £18

**Milk and honey parfait** honeycomb, raspberry sorbet (GF) - £9

**Assiette of desserts** - £9

**Fresh fruit salad** mango 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 - £12

**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