

Sample dinner menu

Cream of Isle of Wight heirloom tomato soup (V) - £8

Greek salad fresh tomatoes, peppers, onions, cucumber, olives,
feta cheese, dorset sea salt flakes (V) (GF) - **£10**

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

Chargrilled duck breast fresh greens, pickled onions, zesty berries (GF) - **£10**

Beetroot, apple, orange pine nuts, balsamic glaze (GF) - **£10**

Fossil Farm braised beef steak pommes puree, roasted shallots,
pink peppercorn sauce (GF) - **£22**

Rump of lamb carrot puree, cous cous, pepper sauce - **£26**

Bryanston venison loin cauliflower puree, blackberry,
red wine and chocolate sauce (GF) - **£26**

Grilled wild seabass samphire, wilted spinach, sunblush tomato, lemon cream (GF) - **£33**

Dorset dressed crab salad new potatoes, boiled egg, samphire - **£24**

Stuffed aubergine pistachios, truffle oil (V) (VE) (GF) - **£18**

Worth Matravers honey and chocolate panna cotta (GF) - **£9**

Sticky toffee pudding vanilla ice cream - **£9**

Dorset apple cake clotted cream - **£9**

Fresh fruit salad purbeck sorbet (GF) - **£9**

Cheese and biscuits dorset red, cornish yarg, dorset brie, dorset coastal cheddar,
dorset blue vinny, celery, fruit chutney - **£13**

Coffee served in the lounge, chocolate mint - **£3.75**

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

V = vegetarian GF = gluten free VE = vegan

We try to source and use as many local ingredients as possible – our wonderful suppliers
include Craig's Farm Dairy (Osmington), J. Mato Butchers (Blandford), Jurassic Coast Fine
Foods (Owermoigne), Purbeck Ice Cream (Kingston) and Seafresh Seafoods (Poole)