

Dinner Menu – February

(available every evening for tables up to 7 people)

Nibbles..... nuts & olives - £4.50 / A selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

Starters.....

White onion & Thatchers cider soup with parmesan crostini (V)	7.00
Wild fennel cured rainbow trout, courgette & fennel salad with chilli oil dressing	8.00
Pan-fried partridge breast, black pudding, five spiced red cabbage & winter truffle vinaigrette	7.50
Potted Creedy carver duck leg, pickled red onion, fresh green chilli & ciabatta bread	8.00
William's pear & quince tart tatin, Dorset Blue Vinny & candied walnuts (V)	7.50
Squid ink breaded fish cake, watercress & parsley sauce, salmon caviar	7.50

Main Courses.....

Roasted wood pigeon, pommes Anna, black pudding bon bon, chicory, chocolate jus	19.50
Braised breast of Dorset lamb, wild mushrooms, salsify, onion soubise & fondant potato	20.00
Roundhill Farm rump steak, chips, spiced cafe de Paris butter, tomatoes & mixed leaf salad *	22.50
Ricotta gnudi, wilted spinach, roast chestnuts, pumpkin purée & shavings of fresh black winter truffle *	15.00
Pan-fried fillet of Cornish hake, borlotti beans, spiced calabrian `nduja sausage & black cabbage *	21.50
Cornish pan-fried fillet of bream, pickled sweet potato, cauliflower fritter, almonds & curry oil	21.50
Blade of beef bourguignon, pancetta, silver skin onions, black garlic mash & red wine jus *	19.50

** denotes children's versions are available at half price but only available for children of 13 years & younger*

To Share..... Fillet of Dorset venison wellington with buttered spinach, Dorset Blue Vinny dauphinoise potatoes & madeira sauce (Medium-rare - 45 minutes cooking time) 55.00

Sides.....

Mixed leaf salad	3.00
Buttered cavolo nero	3.00
Dorset Blue Vinny dauphinoise	3.50
Triple-cooked chips	3.00