

Dinner Menu – April

(available every evening)

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

Starters.....

Lamb fritter with wild garlic mayo & crispy capers	7.50
Yarlington Blue cheese gnudi, raisin puree, celery & candied walnuts (V)	7.00
Confit Devon duck leg terrine with a beer mustard, brown apple butter & toasted brioche	7.50
Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander	8.00
Jerusalem artichoke soup with roasted lemon oil & crispy Jerusalem artichoke (V)	7.00
Fennel cured salmon with a shaved fennel, blood orange & sorrel salad	8.00 / 15.00

Main Courses.....

Pan-fried cod, brown shrimp butter, piccolo parsnips & seared red chard	19.50
Root vegetable & cavolo nero wellington, gorgonzola sauce & candied walnuts (V) *	15.50
Tandoori dusted monkfish tail, spinach, cauliflower pakoras, poppadum & cauliflower puree *	22.50
Roasted rump of Dorset lamb, Boulangère potatoes, grilled purple sprouting broccoli & lamb jus	19.50
Roundhill Farm rump steak, triple cooked chips, confit tomato, watercress salad & garlic hollandaise *	22.50
Pork loin fillet, crushed peas, black pudding croquette potatoes, confit carrots & rosemary jus *	19.00
Pan-fried guinea-fowl breast, chorizo, petit pois a la francaise & ratte potatoes	17.50

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

To Share..... Rosemary roasted rack of Dorset lamb with ratte potatoes, confit tomatoes & garlic hollandaise sauce (Medium-rare - 45 minutes cooking time) 55.00

Sides.....

Triple-cooked chips	3.50
Ratte potatoes with parsley butter	3.50
Charred purple sprouting broccoli & roasted almonds	4.00
Baby leaf salad & house dressing	3.50
Cauliflower pakoras	4.00

