

Dinner Menu – March

(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.....

Fire roasted purple beetroot with sheep's curd & a spiced nut granola (V)	7.00
Sardines on wholemeal toast with white onion marmalade & a pine nut & herb dressing	7.50 / 13.50
Pressed & sliced Sandridge Farm pork belly with a frisee salad & a caper & raisin dressing	7.50
Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander	8.00
Confit Devon duck leg terrine with a beer mustard, brown apple butter & toasted brioche	7.50
Jerusalem artichoke soup with roasted lemon oil & crispy Jerusalem artichoke (V)	7.00

Main Courses.....

Pan-fried guinea-fowl breast with chorizo, petit pois a la francaise & ratte potatoes	17.50
Root vegetable & cavolo nero wellington with gorgonzola sauce & candied walnuts (V) *	15.50
Tandoori dusted monkfish tail with spinach, cauliflower pakoras, poppadum & cauliflower puree *	22.50
Fillet of pork loin, crushed peas, black pudding croquette potatoes, confit carrots & rosemary jus *	19.00
Roundhill Farm rump steak, triple cooked chips, confit tomatoes, green salad & garlic hollandaise *	22.50
Braised lamb breast with morteau sausage polenta, grilled purple sprouting broccoli & lamb jus	22.00
Pan-fried skrei cod, pearl barley risotto, lobster bisque & courgette & aubergine fritters	19.50

** 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

