

# AMUSE BOUCHE

## FRESHLY SHUCKED OYSTERS

NATURAL WITH LEMON £3 each

AS A SHOT WITH SPICY TOMATO JUICE £3.30 each

# STARTERS

## FIGS WRAPPED IN PARMA HAM

oven baked with balsamic glaze & mixed leaves

## SMOKED SALMON & BEETROOT TIAN

with cucumber & rocket

## "DORSET RED" CHEESE & LEEK FLAN

red onion marmalade & mixed leaves

## HAM HOCK & CITRUS TERRINE

toasted brioche, mixed leaves and cranberry orange compote

## FRENCH ONION SOUP

with Blue Vinney croutons

# MAINS

## OVEN ROASTED SUPREME OF CHICKEN

new potatoes, green beans and smoked salmon cream sauce

## VEGETABLE BIRYANI

peas, tomatoes, spring onions and coriander yoghurt

## PORK TENDERLOIN

fondant potato, wilted spring greens & passion fruit emulsion

## BLACKENED HAKE

grilled pineapple, bok choy, steamed rice & mango creme fraiche

## BEEF WELLINGTON

dauphinoise potato, glazed baby carrots, peppercorn sauce

# DESSERTS

## RASBERRY CREME BRULEE

vanilla shortbread

## DARK CHOCOLATE FONDANT

with Purbeck salted caramel ice cream & hazelnut praline

## ICED STRAWBERRY PARFAIT

prosecco jelly & tuille biscuit

## RHUBARB FRANGIPANE TART

clotted cream, amaretto syrup & toasted almonds

## SELECTION OF DORSET CHEESES

served with biscuits, fresh fruit and chutneys

TWO COURSES £24.50

THREE COURSES £28.50

