

# Dinner Menu

## SAMPLE

### To Start

**Gin, juniper, lime & dill home cured salmon, smoked salmon mousse,  
lemon tonic gel & herb oil dressed tendril pea shoots**

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**A light chicken liver & bacon parfait on a toasted brioche crouton,  
smoked bacon crumb & a pear and ale chutney**

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**Wild mushroom & blue cheese tartlet topped with a glazed hollandaise,  
dressed rocket leaf and a roast pepper infused oil**

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**Local fresh spears of asparagus wrapped in a prosciutto ham,  
crispy poached egg & a wild garlic hummus**

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**Home made soup of the day, herbed croutons, fresh herb oil & chives**

### Main Course

**Pink fillet of Jurassic coast beef, white truffle & pink peppercorn mash, char  
grilled butternut squash & onion confit with a rich port & thyme jus**

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**Slow cooked belly of pork, Serrano ham wrapped tenderloin, herbed potato  
rosti, saffron courgette pearls, Vichy carrot and a wild mushroom cream sauce**

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**Rosemary & garlic marinated Romsey lamb cutlets & lamb rump, mint infused  
parsnip puree, fondant potato, sautéed spinach & asparagus dressed with a  
redcurrant and mint jus**

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**Aromatic Pan fried breast of Barbary duck, sweet & sour julienne of carrot, red  
& white cabbage slaw, garlic & herb creamed potato and an orange & plum jus**

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**Sustainable fillet of Hake with king prawns on a bed of Dorset crab risotto,  
steamed samphire, carrot pearls, & a Pernod & dill valoute**

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**Mediterranean roasted vegetables & spiced butternut squash relish in a pastry  
case topped with mozzarella cheese**

**Two courses- £28.95**

**Three courses- £35.00**

Some items may contain some allergens, please ask your server  
Please note that there is a 10% discretionary gratuity added to your final bill