

Summer Dinner Menu

To Start

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

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

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

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

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

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

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

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

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

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