

# SET MENU

TWO COURSES 23.00 ~ THREE COURSES 28.00

## STARTERS

Duck liver pâté, toasted sourdough bread, house pickles

Warm goat's cheese and beetroot salad, olive tapenade toast v.

Spiced fish cake, Cornish crab mayonnaise, mustard

## MAINS

King prawn and crab linguine, tomato, chilli, garlic

Heirloom tomato risotto, roast carrots, lemon, parsley ve.

Smoked chicken Caesar salad

## DESSERTS

Sticky toffee pudding, butterscotch sauce, Dorset clotted cream v.

Flourless Bramley apple and apricot nut crumble, coconut ice cream ve.

Choice of two British cheeses, grapes, chutney, biscuits

**Please ask a member of the team should you require any allergen information on any of our dishes**

**V. VEGETARIAN / VE. VEGAN**

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

# SET MENU

TWO COURSES 25.00 ~ THREE COURSES 31.00

## STARTERS

Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons

Capel and Swan oak smoked salmon, horseradish crème fraîche, fried capers

Warm goat's cheese salad, Cheltenham beetroot, olive tapenade toast v.

## MAINS

Chargrilled Scottish pave rump steak, chips, land cress

Roast Rye Bay cod loin, caper and parsley mash, lemon butter

Heirloom tomato risotto, roast carrots, lemon, parsley ve.

## DESSERTS

Treacle tart, Dorset clotted cream v.

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.

Choice of two British cheeses, grapes, chutney, biscuits

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# SET MENU

TWO COURSES 29.00 ~ THREE COURSES 34.00

## STARTERS

Warm goat's cheese salad, beetroot walnuts, olive tapenade v.

Asian rare beef salad, chilli, lime, roasted peanuts

Crayfish, prawn and smoked salmon cocktail, seafood mayonnaise, bloody Mary ketchup

## MAINS

Chargrilled 220g Scottish sirloin steak, roasted Provençal tomato, gratin potato, peppercorn sauce

Pan-fried sea bass, fennel and basil whipped mash, roast pepper, herb and caper dressing

Wild mushroom ragout, soft herb polenta, sautéed greens v.

## DESSERTS

Treacle tart, Dorset clotted cream v.

Gin and lime posset, crushed raspberries v.

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.

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