



FIVE COURSE TASTING MENU

Salmon Tartar (M, F, Su, E)

teriyaki gel, scorched mackerel, celeriac, crème fraiche

Smoked Duck Breast (E, G, N, M, Su)

rolled foie gras, crystallised pecan, sticky figs, balsamic

Fillet of Seatrout (M, F, Su, Mo)

tomato anchovy pressing, shaved fennel and onion, curried mussel sauce

Beef Fillet (M, Su, F, may contain shot)

wild mushroom gratin, black truffle mash, café au lait sauce

Chocolate Caramel (M, E, G)

caramel and dark chocolate delice, fromage frais sorbet

5 courses £68 per person

6 courses with cheese £78 per person

Tasting menu to be taken by the entire table, last orders 8:30pm

Optional Cheese Course

English Cheese from the trolley (M, G, Ce, Mu, Su, Se)

dorset crackers, quince, onion chutney

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy

Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans

Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free