



## DINNER MENU

### Starters

- \*Pea and ham soup** ( M, E, G, mus, sul) £12  
Smoked hock roulade, pea mousse, burnt onion powder
- Smoked duck breast** (E, G, N, M, Su) £19  
Rolled foie gras, crystallised pecan, sticky figs, balsamic
- \*Salmon tartar** (M, F, Sul, E) £12  
Teriyaki gel, scorched mackerel, celeriac, crème fraiche
- \*Feta panna cotta** (V, G, M, Su) £12  
Semi dried heritage tomatoes, cherry tomato and paprika coulis, malted sourdough crisp
- \*Slow cooked cod fillet** (F, M, G, Sul) £12  
"Batter scraps" tartar butter sauce, crushed peas, mint

### Main Courses

- \* Pave salmon** (M, F, Su, Mol, G) £24  
Mussel and clam chowder, sweetcorn, streaky bacon, lime Anna potatoes, lightly smoked caviar
- \*"Truffle fermented" risotto** (V, M, Su) £24  
Crème fraiche, black truffle, 2 year aged parmesan, wild mushroom
- Gressingham duck breast** (M, Sul, Soy, Cel, may contain shot) £32  
Crisp skin, mirin braised hispi cabbage, whipped potato, hibiscus, cocoa
- \* Corn fed chicken breast** (M, Sul, E) £24  
Tarragon and morel mousse "faggot", pea, broad bean, herb emulsion, morel, crushed Jersey Royals
- \* "Textures of onion" puff pastry tart** (V, M, Sul, G, E) £24  
Onions in local Andwell beer, rarebit sauce, spinach, asparagus
- Chateaubriand 550g** (M, Su, C, f) £83 per couple  
Hand cut chips, béarnaise sauce, bone marrow stuffed mushrooms, marinated tomato  
*Chef's recommendation - medium rare or medium, to cook the aged fat running through this flavoursome steak*
- Lemon poached turbot** (M, F, Mol. Sul) £39  
Fennel "kimchi", salty finger samphire, potato, palourdes clams, lemon verbena sauce, trout caviar

### Sides ...all priced at £6.00

**Slow-cooked Honey Carrots** (M)      **"Super crisp" paprika onion rings** (M, C)

**Tender stem broccoli, garlic butter** (M)      **Truffle Mash** (M)

**Mixed Leaf Salad, Red Wine Dressing** (Su)      **Skin on fries, béarnaise** (m, e, sul)

**Minted Jersey Royals** (M)      **Wild mushrooms with bone marrow** (M, E, G, Sul)

We support the British fishing industry and day boats who line catch beautiful native fish on our shores.





## DESSERT MENU

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| <b>*Apricot and hazelnut duo</b> (M, E, G, N)<br>Honey and citrus jelly, “Zephyr” caramel chocolate            | £12 |
| <b>*Hot chocolate fondant</b> (M, E, G)<br>Raspberry ripple ice cream (please allow 10-15 minutes to cook)     | £12 |
| <b>*Floating island meringue</b> (M, E, G, N)<br>Vanilla strawberries poached in their own juices, lemon sauce | £12 |
| <b>*Ices</b><br>Selection of Pacojet ice creams & sorbets, fresh berries                                       | £10 |
| <b>Cheese trolley</b> (M,G,Ce,Mu,Su,Se)<br>selection of Fine English cheeses, Dorset crackers, grapes          | £16 |

\* For those guests on inclusive terms the dishes marked with an \* are included within your rate

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



## 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

### **Lemon poached turbot** (M, Su, F, Mu, Ce, Mo, Crus)

Fennel "kimchi", salty finger samphire, potato, palourdes clams, lemon verbena sauce, trout caviar

### **Gressingham duck breast** (M, Su, Soy, Cel)

Crisp skin, mirin braised hispi cabbage, whipped potato, hibiscus, cocoa

### **Apricot and hazelnut duo** (M, E, G, N)

Honey and citrus jelly, "Zephyr" caramel chocolate

### *Optional cheese course*

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

Dorset crackers, quince, onion chutney

**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