

WINTERLICIOUS

55 per person | choice of appetizer, main & dessert

TO START

CURRIED PARSNIP SOUP (v)
spiced potato & apple samosa,
roasted hazelnuts, honey yoghurt,
sourdough bread

CAESAR SALAD
bacon crumble, creamy garlic & anchovy
dressing, parmigiano-reggiano,
herb croutons

ROASTED SQUASH TART (v)
blue cheese, candied walnuts,
bitter lettuce, black treacle vinaigrette

CHICKEN LIVER PARFAIT
new farm organic chicken livers,
black currant jelly, red plum,
toasted milk bread

MAINS

**GINGER GLAZED
BEEF SHORT RIBS** (gf)
sweet potato & coconut gratin,
crispy brussels sprouts, sweet & sour jus

WILTSHIRE PORK CHOP
bubble & squeak, pub style pork
scratchings, smoked cheddar,
cider apple cream sauce

CRISPY SKIN SALMON (gf)
cod roe, crushed new potatoes,
sautéed greens, nori cream, lobster oil

DORSET FISH & CHIPS
cider-battered haddock, tartar sauce,
mushy peas, curry sauce, lemon

CONFIT & ROASTED CABBAGE (v)
braised wild rice, shiitake mushrooms,
sunchoke butter, onions rings, truffle

PUDDINGS

**'AFTER EIGHT'
CHOCOLATE MOUSSE** (v)
dark chocolate, peppermint cream,
caramelized cacao nibs,
dark chocolate soil

**PEAR, ALMOND &
HONEY CRUMBLE** (v)
proper hot custard
or vanilla ice cream

SOLERO (v)(gf)
mango, passion fruit,
zéphyr white chocolate



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Grace Bay Resorts.

SHAREABLES & SMALL PLATES

PORK CROQUETTES 18
four pieces, pickled white anchovy, aioli

BEETROOT SALAD (v)(gf) 19
burnt citrus vinaigrette, bitter lettuce,
sumac labneh, pumpkin seeds

DUCK SCOTCH EGG 16
beetroot ketchup

CORNISH PASTIES 19
two pieces, beef,
smoky eggplant hp sauce

COASTAL OYSTERS (gf) 27
half-dozen, honey & apple mignonette,
tabasco, lemon, horseradish

BEEF TARTARE (gf) 26
egg yolk gel, puffed cheddar, capers, shallot

SMOKED WHITEFISH DIP (gf) 15
buttermilk, chives, black pepper,
lemon, fried waffle crisps

CRISPY PRAWN TOAST 22
two pieces, dressed yellowfin tuna,
white soy ponzu, jalapeño, lime leaf

MAINS

ROAST DUCK BREAST 48
confit duck leg, braised red cabbage,
potato & vegetable fritter, port & cherry jus

STEAK & CHIPS 52
8oz AAA striploin, triple-cooked chips,
green beans, braised onion, peppercorn sauce

DORSET BURGER 28
beer & cheddar processed cheese,
branstons pickle, worcestershire aioli,
pickled onion, lettuce, tomato
served with triple-cooked chips
sub gluten-free bun +2

**BRIE, CELERIAC & ROASTED
ONION LASAGNA** (v) 30
double cream brie, creamed leeks,
confit garlic focaccia

**RED SNAPPER,
PRAWNS & MUSSELS** (gf) 38
roasted pepper, saffron orange sauce,
fennel & basil

SUNDAY ROAST BEEF 38
yorkshire pudding, beef fat roasties,
carrots, swede, cabbage,
horseradish, gravy

FISH & CHIPS 28
cider-battered haddock, tartar sauce,
mushy peas, curry sauce, lemon

CAULIFLOWER STEAK (vg) 28
charred allium dressing, tempura green onion,
roasted mushroom, coffee & mushroom sauce

(v) vegetarian (df) dairy-free (gf) gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Executive Chef - Ryan Lister • Chef de Cuisine - Rob Ratcliffe