



GRAND CAFÉ: COCKTAILS: DINING

PRIX FIXE MENU

(SAMPLE)

Our special selection of freshly prepared dishes using locally sourced produce where possible.

This menu is based on seasonality and may change daily.

Served Monday-Friday 12-3pm and Monday-Thursday 5-6pm

2 COURSES £20.00 per person

NIBBLES

WARM CRUSTY ARTISAN BREAD (For Two) 5

Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

CHEF'S MARINATED MIXED OLIVES (GF) 6

OYSTERS & CHAMPAGNE

3 POOLE BAY ROCK OYSTERS

Harvested from Brownsea Island's old Sandbanks Ferry
Chef's Chimichurri Sauce, Red & Green Tabasco

WITH A GLASS OF CHAMPAGNE

19.95

TO START

CARPACCIO OF WATERMELON & HERBED GOAT'S CHEESE

Fresh Mint & Apple Gel

CRISPY SALT & PEPPER CALAMARI

Smoked Paprika, Spring Onion & Chilli, Wild Rocket & Chef's Aioli

MOSAIC OF DORSET HAM HOCK & HAMPSHIRE CHICKEN TERRINE

Wrapped in Pancetta, Chef's Chutney & Toasted Artisan Brioche

TWICE BAKED DORSET CHEDDAR SOUFFLÉ - Supplement 4

Artisan Crostini, Grape & Celery Salad

MAINS

FILLET OF SEA BASS

Black Kalamata Olives, Tomato & Basil Crushed Potatoes, Lemon & Basil Oil

PAILLARD OF HERBED GRILLED HAMPSHIRE CHICKEN

Garlic, Rosemary, Sage & Lemon Marinated Chicken Breast, Summer Salad & Parmesan

CRISPY DORSET PORK BELLY

Horseradish Infused Herb Pomme Purée, Baby Corn, Courgette, Apple Gel, Tarragon & Caper Jus

LEMON, ROSEMARY & GARDEN PEA RISOTTO

Wild Rocket & Basil Oil

Add Tiger Prawns & Diced Chorizo - Supplement 6

SIDE DISHES

Skinny Fries (GF) 5 | **Triple Cooked Chips** (GF) 5 | **Sweet Potato Fries** 5

Asparagus & Parmesan (GF) 5 | **Wild Rocket, Pecan & Pomegranate Salad** (GF) 5

Buttered Broccoli & Almonds, Chili Flakes (GF) 6

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A discretionary 10% service charge will automatically be added to your bill.