

SUSIE KIMBER LIVE

Friday 8th September 2023, 7-9pm

3 Course Set Menu £49pp

STARTERS

DEVON CRAB & CRAYFISH (GF)

Gravlax of Scottish Salmon,
Tomato & Cucumber Concasse, Chicory,
Lemon & Basil Dressing

CARPACCIO OF BEEF (GF)

Parsnip Crisps, Light Wasabi Mayo,
Baby Golden Beets, Manchego Shavings
& Truffle Oil Drops

ROSARY GOAT'S CHEESE & WATERMELON (V)

Mint & Chive Infused Goats Cheese,
Pickled Fennel, Toasted Sunflower Seeds,
Apple Gel & Artisan Lemon Basil Sorbet

TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V)

Artisan Crostini, Grape & Celery Salad
(Cooking time 10-12 minutes)

ISLE OF WIGHT HERITAGE TOMATOES (GF, DF, V, VG)

Baby Radish, Candy Beets, Carrot Ribbons, Black
Garlic Mayo & Lemon Dressing

MAINS

LINGUINE OF DEVON KING CRAB

Tempura Poole Bay Rock Oyster, Asparagus,
Hint of Roasted Chillies, Pinch of Fresh Mint,
Creamy Langoustine Bisque & Fresh Parmesan

PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS

Potato Rosti, Nutmeg Buttered Spinach,
Tenderstem Broccoli, Kalamata Olives,
Sauce Vierge

BRAISED FEATHER BLADE DORSET BEEF (GF)

Cavolo Nero, Butternut Squash Puree,
Fondant Potato, New Forest Mushrooms
& Chef's Port Jus

WILD MUSHROOM & SAFFRON RISOTTO (GF, DF, V, VG)

New Forest Wild Mushrooms, Asparagus, Mixed
Kalamata Olives, Lemon Dust

RICOTTA & SPINACH TORTELLINI (V)

Sage Lemon Butter, Wild Rocket
& Fresh Parmesan

DESSERTS

LEMON & BLUEBERRY MERINGUE TART (V, VG)

Summer Berries Coulis

BAKED MANGO & PASSION FRUIT CHEESECAKE (V)

Coconut Coral & Dust, Blood Orange Sorbet

RICH BELGIAN CHOCOLATE CHERRY MOUSSE FUDGE CAKE (GF)

Cocoa Ganache & Baileys Coffee Gel

DORSET & WEST COUNTRY CHEESE PLATE

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny
Served with Celery, White & Red Grapes,
Homemade Chutney, Walnuts & Artisan Crackers

GIGGI'S LOCAL ARTISAN ICE CREAM & SORBET

(3 SCOOPS)

ICE CREAMS: Chocolate, Salted Caramel, Vanilla
SORBETS: Lemon & Basil, New Forest Fruits, Raspberry

Deposit of £15pp (non-refundable) is required at the time of the reservation.

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.