



GRAND CAFÉ: COCKTAILS: DINING

SUNDAY PRIX FIXE MENU

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

This menu is based on seasonality and may change every Sunday.

Served Sundays 12-3pm and 5-7pm

2 COURSES £22.00 per person

NIBBLES

WARM CRUSTY ARTISAN BREAD (For Two) 5
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

CHEF'S MARINATED MIXED OLIVES (V,GF) 6

OYSTERS & CHAMPAGNE

**3 POOLE BAY ROCK OYSTERS AND
A GLASS OF CHAMPAGNE**

19.95

TO START

HERBED GOAT'S CHEESE & ROASTED BEETS* (V)

Pistachio & Oat Biscuit Dust, Parmesan Crisp & Beetroot Foam

CRISPY SALT & PEPPER CALAMARI (GF)

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

MOSAIC OF DORSET HAM HOCK & HAMPSHIRE CHICKEN TERRINE

Wrapped in Pancetta, Chef's Chutney, Parsley & Garlic Buttered Toasted Artisan Bread

TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V) - Supplement 4

Artisan Crostini, Grape & Celery Salad

MAINS

PAN-FRIED FILLET OF SEA BREAM (GF)

Minted Crushed Potatoes, Asparagus, Petit Pois, Mustard & Tarragon Sauce

THYME & GARLIC ROASTED HAMPSHIRE CHICKEN SUPREME**

Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

ROAST STRIPLOIN OF BEEF**

Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

LEMON, ROSEMARY & GARDEN PEA RISOTTO (V,GF)

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 | **Cauliflower Cheese** 4

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.

*Gluten free without Oat Biscuit | **Gluten free without Yorkshire Pudding