

## 3 COURSE SET MENU

Exclusively for group bookings of 14 and over

March to September 2024

3 Courses £54pp

### STARTERS

#### **FRISÉE SALAD OF DEVON CRAB & CRAYFISH (GF)**

*Grapefruit & Orange Segments, Baby Radish, Frisée Salad,  
Lime Gel & Sweet Citrus Dressing*

#### **CARPACCIO OF BEEF & TOASTED PINENUTS (GF)**

*Light Wasabi Mayo, Baby Capers, Wild Rocket,  
Manchego Shavings & Truffle Oil Drops*

#### **MOSAIC OF HAMPSHIRE CHICKEN & DUCK TERRINE**

*Wrapped in Pancetta, Tarragon & Lime Mayo, Burnt Carrot,  
Baby Radish & Toasted Artisan Sourdough*

#### **HERITAGE ENGLISH BEETROOT & GOAT'S CHEESE (V, VG)**

*Pistachio & Oat Biscuit Dust, Beetroot & Rosemary Gel,  
Parmesan Crisp*

*Vegan Option Available with Vegan Soft Cheese  
and No Parmesan Crisp*

### MAINS

#### **PAN-FRIED FILLET OF SEA BASS (GF)**

*Herb Infused Potato Cake, Sun Dried Tomato, Mangetout,  
Asparagus, Gremolata, Light Saffron & Tarragon Sauce*

#### **MEDALLIONS OF HERB ROASTED HAMPSHIRE CHICKEN SUPREME (GF)**

*Mini Fondant Potatoes, Asparagus, Tenderstem,  
Roasted Pepper Purée, Truffle Velouté*

#### **BURNT LEMON & THYME ARBORIO RISOTTO (V)**

*Seasonal Mixed Vegetables, Shaved Parmesan, Basil Oil  
Vegan Arborio Risotto Option Available with Vegan Cheese*

#### **8oz CENTRE CUT AGED FILLET STEAK**

*Triple Cooked Hand-Cut Chips, Vine Cherry Tomatoes,  
Mixed Sautéed New Forest Mushrooms, Parsnips  
& Truffle Oil Purée, Pink Peppercorn Sauce*

*(£12 per person supplement)*

### DESSERTS

#### **BAKED PEACH, VANILLA & BLUEBERRY CHEESECAKE (V)**

*Blood Orange Sorbet & Coconut Coral*

#### **PISTACHIO CRÈME BRÛLÉE (V, GF\*)**

*Classic Shortbread*

*\*GF without Shortbread*

#### **BELGIAN CHOCOLATE MOUSSE (V, VG)**

*Raspberry Purée Insert, Fresh Berries, Cocoa Dust*

#### **DORSET & WEST COUNTRY CHEESE BOARD**

*Rosary Ash Goat's / Coastal Cheddar / Dorset Blue Vinny  
Served with Celery, White & Red Grapes, Homemade Chutney,  
Walnuts & Artisan Crackers*