

AN EVENING OF RAT PACK & BEST OF ITALIAN SONGS SPECIAL 4 COURSE SET MENU

Friday 7th June 2024

£59.95 per person

AMUSE

BURRATA CROSTINI (V)

Basil Infused Creamy Burrata, Heritage Tomato Concasse & Parsley Oil

VEGAN CHEESE CROSTINI (V, VG)

Basil Infused Vegan Soft Cheese, Heritage Tomato Concasse & Parsley Oil

STARTERS

PAN FRIED CALAMARI (GF)

Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

CARPACCIO OF BEEF & TOASTED PINENUTS (GF)

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

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF*)

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough

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

Baby Radish, Asparagus, Black Garlic Mayo, Lemon & Basil Dressing

MAINS

PAN-FRIED FILLET OF SEA BASS (GF)

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

ROASTED HAMPSHIRE CHICKEN SUPREME (GF)

Sautéed Potato, Diced Chorizo, Wild Mushrooms, Asparagus, Tenderstem Broccoli, Roasted Red Pepper Gel, Truffle Velouté

LEMON & THYME ARBORIO RISOTTO (V, VG*)

Seasonal Mixed Vegetables, Shaved Parmesan, Basil Oil

VEGAN BURNT LEMON & THYME ARBORIO RISOTTO (VG)

Seasonal Mixed Vegetables, Shaved Vegan Cheese, Basil Oil

DESSERTS

STRAWBERRY PANNACOTTA

Handmade Chocolate Cookie

BELGIAN CHOCOLATE MOUSSE (V, VG)

Raspberry Purée Insert, Fresh Berries, Cocoa Dust

DORSET & WEST COUNTRY CHEESES

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny

Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

Pre-order is required for this menu 3 days prior

*All our dishes prepared using fresh ingredients and locally sourced produce where possible
If you have any dietary requirements or require allergen information, please ask your server.
A discretionary 10% service charge will be added to your final account.*