

AN EVENING WITH FRANK SINATRA SPECIAL 4 COURSE SET MENU

Friday, 4th October 2024

£59.95 per person

AMUSE

TARTLET OF ROASTED SQUASH & WALNUT (V, VG)

Pumpkin Seeds & Orange Dust with Pumpkin Oil & Coconut Milk

SMOKED SALMON BLINI (GF)

Chive-Infused Crème Fraîche

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

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF*)

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

HERITAGE BEETROOT & GOAT'S CHEESE (V, VE, GF)

Pistachio, Beetroot & Rosemary Gel, Parmesan Crisp

VEGAN HERITAGE BEETROOT & GOAT'S CHEESE (V, VE, GF)

Pistachio, Beetroot & Rosemary Gel, Vegan Soft Cheese

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 Potatoes, Diced Chorizo, Wild Mushrooms, Asparagus, Buttered Kale, Roasted Red Pepper Gel & Truffle Velouté

BURNT LEMON & THYME ARBORIO RISOTTO (V, VG*)

Seasonal Mixed Vegetables, Shaved Parmesan, Basil Oil

CRISPY BELLY OF DORSET PORK (GF)

Horseradish Infused Herb Pomme Purée, Honey Roasted Root Vegetables, Golden Apple Salad & Gel, Tarragon Jus

VEGAN BURNT LEMON & THYME ARBORIO RISOTTO (VG)

Seasonal Mixed Vegetables, Shaved Vegan Cheese, Basil Oil

DESSERTS

BAKED PEACH, VANILLA & BLUEBERRY CHEESECAKE (V)

Blood Orange Sorbet & Coconut Coral

PISTACHIO CRÈME BRULÉE (V, GF*)

Classic Shortbread

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.