



FESTIVE MIDWEEK PRIX FIXE MENU

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

This menu is available 2nd December to 23rd December 2024 and valid up to 12 covers per booking

Served Lunch Times; Monday-Friday 12-2.30pm / Early Dinners; Monday-Thursday 5-6pm, last booking at 5.45pm

2 COURSES £27 per person

Why not add a festive dessert for only £5 per person

Dorset Apple Cake with Vanilla Custard or Luxury Christmas Pudding with Brandy Sauce

NIBBLES

WARM CRUSTY ARTISAN BREAD (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

SMOKED SALMON & TAPIOCA CRACKERS (GF) 9.9

Lemon Zest & Creamy Wasabi Mascarpone

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

APERETIFS

CHOCOLATE & ORANGE SPARKLE 10

Orange Liqueur / Aztec Chocolate Bitter / Prosecco

CRANBERRY SPRITZ 10

Cranberry Vodka / Fresh Lemon Juice

Sugar Syrup / Prosecco

TO START

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP (V, GF*)

Garlic & Thyme Crostini, Crème Fraîche & Truffle Oil (*Gluten-free without Crostini)

PEAR & BEETROOT CARPACIO (GF, V, VG*)

Dorset Blue Vinny, Lemon & Agave Dressing Frisée Salad, Tasted Walnut Crumbs (*Vegan option available with vegan cheese)

PAN FRIED TIGER PRAWNS (GF)

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

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF*)

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough (*Glute-free without Sourdough)

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) - Supplement 5

Chive Cream, Gruyère & Coastal Cheddar, Endive, Grapes & Walnut Salad (Cooking time 10-12 minutes)

MAINS

FILLET OF SEA BASS (GF)

Basil Infused Crushed Potatoes, Lemon Buttered Green Beans & Cherry Tomatoes, Saffron & Tarragon Velouté

ROASTED MEDALIONS OF PAUPIETTE OF TURKEY BREAST (GF)

Hand Cut Roast Potatoes, Dorset Pig in Blankets, Christmas Vegetables, Chef's Rich Gravy

TWICE COOKED DORSET PORK BELLY (GF)

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

CREAMY CAULIFLOWER RISOTTO (V, GF, VG*)

Lightly Pickled Cauliflower, Basil Oil & Crispy Wild Rocket

(* Vegan option available)

Add Tiger Prawns & Diced Chorizo - Supplement 7

Add Grilled Garlic & Herb King Oyster Mushroom - Supplement 5

SIDES

Skinny Fries (GF) 5 | Triple Cooked Chips (GF) 6

Honey Roasted Root Vegetables (GF) 5 | Wild Rocket, Pecan & Pomegranate Salad (GF) 5

Buttered Broccoli & Almonds, Chili Flakes (GF) 6

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.