

dinner

STARTER

Chestnut Mushroom Velouté

Sour Cream, Chive, Fine Croutons £8.75

Ballotine of Guinea Fowl

Leek, Black Trompette, Celeriac Remoulade £9.00

Citrus Cured Sea Trout

Pink Grapefruit, Radish, Samphire £9.00

Roasted Carrot & Sunflower Seed Hummus

Summer Leaves, Radish, Apple, Lemon Dressing £8.50

Extra Bread £1.50 per portion

MAIN COURSE

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £20.00

Pan Roasted Cod

Olive Oil Crushed Potatoes, Poole Bay Clams, Chive Véloute £22.00

Breast of Barbary Duck

Fondant Potato, Parsnip, Cavolo Nero, Fig £22.50

Loin of South Downs Lamb, Braised Croquette

Gratin Potatoes, Crown Prince, Mint & Pumpkin Pesto £25.00

DESSERT

Mascarpone & Passionfruit Cheesecake

Mango, Lime, Honeycomb £7.50

Bread & Butter Pudding

Bloomed Sultanas, Ginger Custard £7.50

Dark Chocolate & Orange Tart

Orange Marmalade Ice Cream £7.50

Selection of British Cheese

TPT Chutney, Water Crackers £9.75

Sharing Board for Two £13.00

Godminster Cheddar, Cotswold Blue,

Burwash Rose, Baron Bigod, Golden Cross Goats Cheese

Extra Crackers £1.50 per portion

please ask about our dessert wines & ports

Due to current times, items may be in limited supplies so please bear with us