



MOTHER'S DAY – SUNDAY 31ST MARCH, 2019

3 COURSE SET MENU - £32.00 PER PERSON

A PRE-ORDER IS REQUIRED FOR GROUPS OF 8 OR MORE

TO START

Salmon Gravlax, Blini Pancakes, Dill & Horseradish Crème Fraiche

Grilled Sopley Farm Asparagus, Poached Egg, Peppered Hollandaise

Wild Garlic Risotto, Goats Cheese Croquette, Watercress

Dorset Beef Carpaccio, Blue Cheese Fondue, Apple Gel & Truffle Oil

TO FOLLOW

Roast Sirloin of Dorset Beef, Yorkshire pudding, Roasted Potatoes & Vegetables, Red Wine Jus

Slow Roast Marinated Pork Belly with Rosemary, Thyme and Cider, Creamed Leeks, Roasted Potatoes & Vegetables, Red Wine Jus

Lemon and Thyme Marinated Roast Chicken, Sage and Onion Stuffing Roasted Potatoes & Vegetables, Red Wine Jus

Pan Fried Chalk Stream Trout, Pearl Barley Risotto, Spinach and Roast Garlic

Grilled Skate Wing, Beurre Noisette, Samphire & Sea Herbs

Fresh Egg Tagliatelle, Tomato & Provençal Sauce, Olive Crumb, Aged Balsamic

TO FINISH

Sticky Ginger Parkin, Rum & Raisin Ice Cream

Buttermilk Pannacotta, Poached Rhubarb, Honey Granola

Dark Chocolate Torte, Orange and Cocoa Tuile

Selection of British Cheese, Wafers, Grapes and Ale Chutney