THE GREEN

A La Carte Menu

Grilled Mackerel with Tomato Tarte Tartin £6.95

Wood Pigeon and Baby Leaf Salad with Roasted Hazelnuts £6.95

Ham Hock Terrine with Lime, Celeriac and Carrot Remoulade £6.50

Chargrilled Scallops with Crispy Pancetta and Baby Leaf Salad £10.20

Gratinated Goat Cheese with Cider Balsamic £6.50

Rump of Lamb with Cumin, Coriander and Green Vegetables £14.50

Grilled Fillet of Sea Bass with Sauce Vierge £14.20

Pan Fried Duck Breast with Spicy Puy Lentils and Red Cabbage £16.20

Slow Cooked West Country Beef with Savoy Cabbage, Red Wine Sauce £16.20

Organic Pearled Spelt and Truffle Risotto, Pecorino and Roasted Autumn Vegetables £14.00

Passion Fruit Crème Brûlēe with Caramelised Banana £6.95

Dark Chocolate Clafoutis with Gruitine Cherries £7.20

Dorset Double Cream Rice Pudding with Poached Autumn Fruit £6.50

Meadowsweet Mousse with Citrus Syrup and Walnuts £6.95

Cheese Board £7.95

Selection of Local Cheeses with Honey, Chutney, Grapes and Crackers

Coffee and Chocolates £2.75