

Sample Menu Gourmand

Salmon & Crayfish Tail Risotto with Parmesan & Chives, Watercress Sauce

Lightly Spiced Butternut Squash Soup with Vanilla Pumpkin Seeds

Pressed Plum Tomato Soup with Olive Tapenade

Pressed Ham Hock and Coriander Terrine
with Red Onion, Leek & Prune Chutney, Beetroot Syrup

Chicken Liver & Tarragon Parfait studded with Pine Kernels
garnished with home-made Plum & Apple Chutney, Toasted Brioche



Our home-made Sorbet



Chargrilled Fillet of Pork with Black Pudding,
Crushed Potato, glazed Baby Carrots, Wild Mushroom Sauce

Fillet of Wild Poole Bay Sea Bass
with roasted Carrot Tatin, Tomato Confit, Orange Butter Sauce

Honey Roasted Magret Duck Breast with Potato Haché,
Root Vegetable Puree, Buttered Broccoli, Tarragon & Madeira Sauce

Quickly Seared Organic Scottish Salmon
with grilled Vegetables, Sautéed Fennel, Sweet & Sour Sauce

Baked Lentil, Aubergine & Tomato topped with Goats Cheese



Home made Ice Cream & Sorbet
with a Fresh Fruit Basket, Duo of Coulis, Vanilla Anglaise

Choux Pastry filled with Chocolate Chantilly, Banana, Toffee Sauce, Blueberry Compote

Warm caramelized Apple Millefeuille with Whiskey Cream, Vanilla Ice Cream

A selection of Three Cheeses served at your table
with Apricot & Walnut Bread (supp £1.75pp)



Selected Coffees and Teas
served with home-made Petit Fours (£3.95pp)



Monday to Friday - £31.95 Saturday - £33.95

Prices are per person and include VAT

For parties of 7 or more a 10% discretionary service charge will be added to the final bill