



DINNER MENU

STARTERS

Home-made Soup of the Day	£5.50
Spiced Brown Crab Cakes Coriander and Butter Lime Sauce	£8.50 (£2.50 supplement for inclusive guests)
Local Grilled Asparagus Hollandaise Sauce	£8.95 (£2.75 supplement for inclusive guests)
Carpaccio of Beef Capers, Rocket, Parmesan and Balsamic Vinaigrette	£8.70 (£2.50 supplement for inclusive guests)

MAIN COURSES

Freedom Foods Salmon Jersey Royals, Sorrel Gribiche	£18.95 (£2.50 supplement for inclusive guest)
Roast Cushion of Lamb Celeriac Mash, Aubergine and Thyme Jus	£19.95 (£3.00 supplement for inclusive guests)
Looms Wood Farm Duck Breast Pear, Candy Beetroot Fondant, Anise Jus	£21.50 (£4.00 supplement for inclusive guests)
Fresh Spinach Pappardelle Bocconcini Mozzarella, Rocket, Red Pepper Tomato Sauce	£15.50



DESSERTS

Treacle Tart Rookery Farm Clotted Cream	£7.50 (£1.50 supplement for inclusive guests)
White Chocolate Mousse Orange Sorbet, Pistachio Tuile	£7.50 (£1.50 supplement for inclusive guests)
Mixed Berry Meringue Chantilly Cream Mess	£6.50 (£1.00 supplement for inclusive guests)
Cheese Selection, Dorset Blue Vinney, Somerset Brie, Westcombe Cheddar Biscuits, Grapes, Celery	£8.00 (£3.00 supplement for inclusive guests)

Why not complement your cheese or dessert with a glass of:

Fine Ruby Port (50ml)	£4.00
Taylors (50ml)	£7.00
Dessert Wine, Monbazillac (125ml)	£5.75

Coffees and Liqueurs

Americano	£2.50
Latte	£2.50
Espresso	£2.00
Cappuccino	£2.50
Liqueur Coffee	£6.50

Selection of Liqueurs (25ml)	£4.00
Baileys (50ml)	£4.00
Courvoisier	£4.00
Remy	£6.00
Janneau Armagnac	£6.00

Malt Whisky (25ml) Glenmorangie, Glenfiddich, Laphroaig	£4.20
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