



# The Christmas Menu

## STARTERS

Roasted Cauliflower & Blue Vinny Soup  
toasted almonds, wobbly cottage sourdough

Baked Seafood Gratin  
king scallop, tiger prawns, mussels, cream sauce, parmesan, sourdough

Venison Carpaccio  
pickled mushrooms, rocket, parmesan, blackberry dressing

Breaded Rosary Goats Cheese  
beetroot carpaccio, rocket, pomegranate

'Chesil Smokery' Smoked Mackerel Pate  
crème fraiche, pickled cucumber & radish, melba toast

## MAINS

Dorset Brown Turkey Roulade  
turkey leg croquette, all the traditional trimmings

Fish & Seafood Stew  
cod cheeks, tiger prawns, mussels, samphire, sourdough

Roast Saddle of Lamb  
bubble & squeak, savoy cabbage, port jus

Red Onion Tart Tatin  
roast potatoes, parsnips, carrots, sprouts, caramelised red onion gravy

Pan-fried Hake Fillet  
stem broccoli, fine beans, new potatoes, chive beurre blanc

## PUDDINGS

Spiced Treacle Tart  
ginger gelato, pecan brittle

Chocolate Brownie Sundae  
chocolate gelato, custard, cherries, whipped cream

Walnut Sticky Toffee Pudding  
dorset clotted cream

Trio of South West Cheeses  
blue vinny, somerset camembert, black cow cheddar, miller damsels crackers, quince jelly, celery

**2 COURSES - £30 3 COURSES - £36**

Available from 3<sup>rd</sup>-24<sup>th</sup> December 2024 by reservation and pre-order only  
10% discount on lunchtime bookings.