



Dinner Menu

To Start

Chef's Soup of the Day - £6.95
Home baked bread

Chicken Liver & Brandy Paté - £7.45
Onion marmalade, dressed leaves, warm buttered toast

Deep Fried Brie Cheese - £7.45
Fresh blackberry glaze

Fresh Pineapple & Prawn Cocktail - £7.45

Moules Mariniere - £8.45
Crusty bread

Creamy Garlic Mushroom on Bruschetta - £7.45

Smoked Duck, Cherry Tomato & Orange Salad - £7.45

Goats Cheese, Red Onion Marmalade & Cherry Tomato Tart - £7.45
Topped with pesto, dressed leaves

Mains

8oz Fillet Steak - £28.25
Rocket & parmesan salad, roasted cherry tomatoes

Choice of sauces: Red Wine, Au Poivre, Dianne, Port & Blue Cheese - £2.95

8oz Sirloin Steak - £23.50
Roasted shallot, field mushroom, pesto topped grilled tomato

Choice of sauces: Red Wine, Au Poivre, Dianne, Port & Blue Cheese - £2.95

Pan Seared Breast of Duck - £18.00
Classical orange sauce, caramelised oranges

Slow Cooked Belly Pork - £17.00
Cider & cinnamon jus, apple sauce, crackling

Pan Roasted Breast of Cornfed Chicken - £17.00
White wine and wild mushroom sauce

Rack of Lamb - £22.00
Roasted cherry tomatoes, red wine & rosemary jus

Venison Perigourdine - £24.75
Loin of venison steak with a rich wild mushroom and red wine sauce

Wild Cornish Seabass - £23.00

Pan seared, served with an olive oil, lemon & oregano dressing

Roast Loin of Cod Wrapped in Parma Ham - £17.00

Roasted shallots, red wine sauce

Moroccan Vegetable Tagine (option: Mild, Medium or Hot) - £16.00

Served on couscous, garnished with preserved lemon & olives

Wild Mushroom Tagliatelle - £16.00

Parmesan shavings, truffle oil

All dishes served with choice of:

battered new potatoes, chive mash or hand cut chips and panaché of fresh market vegetables

Desserts

Lemon & Lime Cheesecake - £6.45

Raspberry coulis, fresh cream or ice cream

Strawberry & Whisky Crème Brûlée - £6.45

Shortbread biscuit

Warm Chocolate Brownie - £6.45

Fruit coulis, vanilla ice cream

Classical Eton Mess - £6.45

Sticky Toffee Pudding - £6.45

Caramel sauce, vanilla ice cream

Cornish Cheese Selection - £9.45

Chutney, celery & biscuits

Ice Cream Menu

Award winning ice creams & sorbets supplied by Purbeck

Create your own perfect combination:

Ice cream:

Green Tea

Rum & Raisin

Serious Chocolate

Vanilla Bean

Salted Caramel

Champagne & Strawberry

Sorbet:

Lemon

Raspberry

Rose

Blood Orange

Passion Fruit

All at £2.50 per scoop

Please ask member of staff for any allergen advice

Discretionary Service Charge of 12.5% will be added to your bill