

Dinner Menu



STARTERS

Pea and Mint Soup

brioche croutons and crème fraîche £6.95

Warm Salad of Trill Farm Leaves

roasted pears, Blue Vinney and glazed walnuts £7.95

Tempura of Rock Oysters

apricot reduction, spiced cucumber and coriander salad £13.50 (£3 supp for guests on DBB)

Pan Fried Lamb Sweetbreads

pea purée, balsamic baby onions and buttered asparagus spears £9.95

Spiced Crab Brûlée

pickled baby vegetables, truffle toasts £7.95

MAIN COURSES

Pan Seared Gilt Head Bream

crushed purple potatoes, spring onions, roasted artichoke, caviar beurre blanc £22.50

Garden Herb Crusted Fillet of West Country Coley

parsley sponge, charred leeks, hazelnut and truffle pesto, Trill Farm chard £18.95

Wild West Country Partridge Crown

woodland mushrooms, curly kale, blackberries and roasting juices £22.95

Butter Roasted Pork Tenderloin

apple fondant, black pudding, pea purée, creamed potato and a sauce café au lait £22.95

Duo of 21 Day Aged Fillet of Beef

roasted fillet, braised short rib with confit shallot, watercress purée and bone marrow £30.95 (£8 supp. for guests on DBB)

A Platter of Seafood

dressed crab, langoustines, spiced crab beignets, salt and pepper squid,

rock oysters served with lemon aioli, dressed leaves Cornish potatoes or triple cooked chips £37.50 (£13.75 supplement) for 2 to share £75.00 (£27.50 supplement for guests on DBB)

SIDE ORDERS

Triple cooked chips £3.95

Seasonal beans with toasted almonds £3.95

Buttered Cornish potatoes with chives £3.95

Trill Farm organic mixed leaf salad £3.95

Wilted spinach £3.95

DESSERT

Passion Fruit Mousse

poached spiced pineapple, white chocolate and passion fruit macaroon £7.95

Dark Chocolate Tartlet

caramelised orange, cardamom air £7.95

Warm Dorset Apple Cake

cinnamon crème Anglaise and Dorset clotted cream £7.95

A selection of Granny Gothard's natural ice creams and sorbet (V) £8.50

A selection of West Country cheeses with grapes, celery and biscuits (V) £11.95 (£3 supp. for guests on DBB)

A selection of coffee and tea from £3.00

Petits fours £3.00