



# SAMPLE MENU

## STARTER

Homemade Soup of the Day, crusty bread	£5.75
Bubbling Cheesy Mushrooms with Garlic, crusty bread	£6.95
Trio of Smoked Fish, gravadlax, smoked salmon and mackerel, sweet beetroot relish	£8.95
Homemade Chicken Liver Pate, tomato relish, toast	£6.95
Warm Crab, Caramelised Leek and Saffron Tartlet, mixed leaves	£7.95
Marinated Thai Beef Spring Rolls, crunchy coriander salad, sweet chilli sauce	£7.95

## MAIN COURSE

Beer Battered Fish of the Day, garden peas, tartare sauce, homemade chips	£12.95
Lamb's Liver and Bacon, creamy mashed potato, onion gravy	£12.95
Warm Marinated Goats' Cheese Salad, croutons, beetroot, walnuts, baby potatoes	£12.95
12oz Pork Loin Steak, cider & cream sauce, chorizo & apple stuffing, bubble and squeak	£15.95
Pan Fried Duck Breast, caramelised orange and Madeira sauce, potato rosti	£17.95
Garlic and Herb Marinated Venison Steak, port & redcurrant sauce, confit garlic mash	£21.95

## DESSERT

Angel Tower (Meringue, Lemon Curd, Ice Cream, Passion Fruit Coulis)
Warm Figs and Pistachio Frangipan Tart with Double Cream
Flourless Chocolate Praline Cake with Chocolate Sauce and Double Cream
Warm Malva Pudding with a Brandy Glaze and Stem Ginger Crème Anglaise
A Three Scoop Selection of Dorset Ice Creams (Chocolate, Strawberry, Vanilla, Honey and Fig, Stem Ginger, Mango Mango Ripple)
Selection of West Country Cheese with Oat Cakes and Red Onion Marmalade, Coastal Cheddar, Barkham Blue, Smoked Applewood and Tunworth

## COFFEE

Americano	£2.00	2 Cup De-Caff Cafetiere	£3.00
Espresso	£2.00	6 Cup De-Caff Cafetiere	£5.50
Cappuccino	£2.80	Liqueur Coffee	£5.90
Double Espresso	£3.00	Pot of Tea	£1.90

Service at your discretion. If you have any allergies, please let these be known when ordering.  
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.