



WINTER SET MENU

£19.00 FOR TWO COURSES

£23.00 FOR THREE COURSES

To Start

Olives, bread, olive oil & balsamic vinegar (V, VE)

Olives et Al sunshine rosemary & garlic pitted mixed olives, granary bread, extra virgin olive oil and balsamic vinegar (GF option available)

Smoked Mackerel pâté

Served with Artisan sourdough toast (GF option available)

Ardennes pâté

Served with Artisan sourdough toast (GF option available)

Stuffed Mushroom* (GF, VE)

Stuffed with walnuts, sundried tomatoes, olives, gherkins, parsley & garlic with a lemon dressing with or without Coastal Cheddar or Dorset Blue Vinny

To Follow

Coq au Vin - (GF)

Served with creamy mashed potatoes & a selection of vegetables

Pork Belly with Crunchy Crackling - (GF)

Homemade gravy, dauphinoise potatoes, seasonal vegetables

Pan Fried Seabass (GF)

With a lemon caper dressing, rosemary roasted baby potatoes or new potatoes & seasonal vegetables

Spicy Sweet Potato & Chickpea Stew (VE, GF, DF)

With basmati & wild rice & natural yoghurt (soya yoghurt available)

To Finish

Mango Cheesecake (GF)

Served with fresh raspberries & coconut shavings

Chocolate Fondant (GF option available)

Melt in the middle chocolate pudding served with Purbeck ice cream or cream

Selection of Purbeck Ice Cream and Sorbets (GF)

Vanilla bean, seriously chocolate, honeycomb hash, salted caramel, cappuccino or strawberry seduction ice cream
AND mango, passionfruit or lemon sorbet

ADD A MEDIUM GLASS OF HOUSE WINE FOR £4.25

VE = vegan, V = vegetarian, GF = gluten free, DF = dairy free, *Contains nuts

If you suffer any food intolerances, please speak to a member of our staff, before ordering, who will be happy to help you.