

# ELEGANT DINING



Homemade bread

## *Appetisers*

### **Ajo-blanco**

'White gazpacho' a chilled Spanish soup made with grapes and almonds

### **Gin cured salmon**

Dorset wasabi, soy and ginger dressing

### **Barbecued beef short rib croquette**

Black garlic, chilli oil

## *Starters*

### **Pork belly**

Kimchi, duck egg, puffed rice

### **Crab tart**

Avocado puree, brown crab emulsion

### **Vulcombe goats cheese mousse**

Apple puree, curry granola, seeded sourdough flatbread

### **Cod loin**

Nori, mushroom, dashi

### **Seasonal soup**

Daily changing special

*4 Courses – 55*

*2 Course express lunch – 27.5*

*(supplements may apply)*

*Additional cheese course – 12*

*(perfect to share)*

## *Mains*

### **Moroccan spiced duck breast**

Confit leg, pistachio dukkah, potato terrine, medjool date, confit orange

### **Roasted celeriac**

Hazelnut pesto, Winslade croquettes, mustard mayonnaise

### **Beech Ridge Farm free range chicken breast**

Braised little gem, glazed thigh, cep vinaigrette

### **Fillet steak**

Rosti potato, truffle emulsion

### **Fish Specials**

Please ask a member of staff for availability

## *Desserts*

### **Chocolate delice**

Caramel glaze, vanilla panna cotta

### **Sticky date & 'little pod' vanilla pudding**

Salted caramel sauce, maple & walnut ice cream

### **Caramelised white chocolate brûlée**

Raspberry sorbet

### **Rum Baba**

Spiced pineapple, Two Drifters rum, chantilly cream

**Coffee and petit fours**