

Starters

Thai fish cakes

Served with chilli jam & micro coriander salad

Rich & silky chicken liver parfait

Served with Cumberland sauce & walnut toast

Jewelled beetroot cured salmon with salmon pate

served on herbed potato blini with sorrel salad dressed with honey & dill

Potato & duck confit terrine

Served with red onion chutney and mixed leaves dressed with olive oil & lemon

Carpaccio of Aberdeen Angus fillet beef

On rocket leaves with pickled chicory & parmesan curls

Cream of watercress soup ~served hot or chilled

Smoked salmon & dill roulade

served with summer salad dressed with lemon & poppy seed dressing

Dressed Dorset crab with lemon mayonnaise

Beetroot & shallot tartes tatin with goat's cheese

Served with watercress leaves dressed with honey & Rockley truffle dressing (V)

Buffalo mozzarella with pan fried figs & mint (V)

Caramelised onion & goat's cheese tartlets

with roasted tress of vine tomatoes, baby leaves & pesto drizzle (V)

Grilled pear & gorgonzola salad with roasted hazelnuts (V)

English Asparagus served with hollandaise (V)~*seasonal*

Double baked vintage cheddar soufflés

Served with scattered leaves, tomato mirepoix and aged balsamic syrup (V)

Tricolour salad with mozzarella marinated in fennel seeds, sweet heritage tomatoes & avocado with mixed leaves & pesto drizzle (V)