

# SPRING SET MENU

2 COURSE - £26.00. 3 COURSE - £32.50

MONDAY - FRIDAY

## STARTER

Soup of the day, home-made bread and butter (G.F/D.F on request)

Chicken liver parfait, spiced tomato chutney, toasted brioche. (G.F on request)

Warm goat cheese salad with walnut dressing, balsamic ciabatta croute

Salmon fishcake, Samphire, lemon, hollandaise sauce

## MAIN

Confit duck leg, puy lentil ragu, dauphinoise potato, orange jus

Buttermilk chicken schnitzel, fries, Caesar salad, lemon

Baked-fillet of plaice, baby potatoes, spinach & mussel velouté, curry oil (GF)

Leek & spinach risotto, crispy leek and parmesan

## DESSERT

Dorset apple tarte tatin, vanilla ice cream

Peanut butter cheesecake, honeycomb, chocolate ice cream

Mango iced parfait, passionfruit curd, toasted coconut

Selection of two Dorset cheeses, bread, crackers & chutney

## SIDE ORDERS £5

Homemade Bread

French Fries

Hand Cut Chips

Rocket, shallot & parmesan salad (v)

Tomato & shallot salad

Buttered mixed greens (v) (ve on request)

G.F – GLUTEN FREE

D.F – DIARY FREE

(V)– Vegetarian

(Ve) - Vegan

## CLUB 20 DISCOUNT IS NOT APPLICABLE TO THIS MENU

*Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required*

*Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink*

*A discretionary service charge of 12.5% will be added to the total bill*