



## *Dinner Menu*

Daily, 6.30pm – 8.30pm  
£50 allowance for those on DBB terms

### *First Course*

**Arancini**, herb and tomato £13

**Tempura Broccoli**, chili salt, herb mayonnaise **(V)** £9

**Seared Lyme Bay Scallops, (GF\*)** pea puree, chorizo powder £18

**Homemade Soup, (GF\* / V)** with bread roll £10

**Duck Parfait, (GF\*)** crostini, onion chutney £13

### *Main Course*

**Beef Bourguignon (GF)** £32  
creamy mash potato, wild mushroom, tenderstem broccoli

**Pan Fried Duck Breast (GF)** £29  
braised red cabbage, celeriac puree, crispy kale, red wine jus

**Grilled Gurnard (GF)** £25  
sautéed potatoes, mixed seasonal veg, dill beurre blanc

**Dorset Roast Rump of Lamb (GF)** £30  
garlic potato gratin, green beans, peas a la Française, jus

**Three Cheese Pithivier (V)** £19  
garlic olive oil mash potato, seasonal vegetables

### *Puddings*

**Warm Fondant Chocolate Tart (V)** £13  
Granny Gothard vanilla ice cream

**Mixed Berry Crumble (GF / V)** £12  
vanilla custard

**Lemon Posset (GF\* / V)** £12  
candied orange segments, homemade shortbread

**Local Granny Gothard Ice Cream or Sorbet** £5 / £7 / £9

**Affogato** £9  
vanilla ice cream, amaretti biscuits, espresso shot

### *Cheese*

**Selection of West Country Cheeses (GF\* / V)** £14.50  
grapes, celery, quince paste, ale chutney with artisan crackers

*Subject to changes*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information*