



Alexandra

Dinner Menu

Daily 6.30-9.30pm

£45

First Course

Roasted Tomato and Red Pepper Soup heritage tomatoes, basil oil (V)

Lyme Bay Mackerel apple, charred lime, Jack Daniels dressing

Roasted Quail Breast chicken liver parfait, shallots, grapes, walnuts

BBQ Smoked Beetroot beetroot variations, blood orange, fig, buckwheat (V)

Lyme Bay Handpicked Crab king prawn, fennel, kiwi chilli, lime salsa

Main Course

Dorset Lamb Loin spiced lamb pastilla, glazed sweetbreads
smoked feta, textures of ratatouille, olive jus

Seared Creedy Carver Duck Breast black pudding bon bon, duck liver parfait, pistachio orange, fennel

Marmite Glazed Cornish Brill confit chicken, burnt lemon puree, estuary greens,
quinoa cracker, chicken reduction

Roasted Courgettes courgette variations, hazelnut, gherkin, tomato, lovage (V)

Butter Poached Lobster Tail tempura claw, lobster cracker, smoked potatoes, courgettes,
Mango, basil, lobster sauce (*£6 supplement*)

Pudding

Millionaires Tart sable tart, salted caramel, chocolate sponge,
tempered chocolate, dark chocolate sorbet

Passion Fruit Tart pistachio meringue, blackberry sorbet

Strawberries and West Country Cream British strawberry parfait, mascarpone,
strawberry variations, black pepper meringue, basil gel

Lemon verbena panna cotta peach, rosemary, raspberry sorbet

Selection of West Country Cheeses *£3 supplement*



To Finish

(additional cost)

Herbal Infusion, Coffee, Aperitif
with petits fours