



*Ammonite*  
**Dinner Menu**

Served daily 18:30 – 20:30p.m.  
£50 per person allowance on inclusive dinner tariff

*First Course*

**Isle of Wight Tomato Salad** £13 (GF) (VE)  
crab, grapes, radicchio, bronze fennel

**Lyme Bay Scallops** £16 (GF) (DF\*)  
pan-seared scallops, smoked beurre blanc, sea aster

**Lyme Bay Mackerel Rillettes Tartlet** £14 (GF\*)  
roasted beetroot, torched mackerel, Granny Smith apple

**Heritage Beetroot** £10 (GF) (DF\*) (VG\*)  
goats cheese, hazelnuts, chicory

*Main Course*

**Line Caught Cod** £30 (GF)  
prawn & fennel salad, coastal herbs, broad beans, caviar

**Fossil Farm Pork Tenderloin** £28 (GF) (DF\*)  
roasted Jersey Royals, pickled baby apples, burnt apple puree, Wye Valley asparagus, jus, watercress

**Gorgonzola Gnocchi** £19 (VE)  
Romesco sauce, pickled radicchio, herb oil, sunflower seeds

**Roasted Rump of Lamb** £30 (GF) (DF\*)  
lamb shoulder, potato terrine, broad bean a la Française, pea puree, lamb sauce

**Market Fish of the Day** £21 (GF) (DF\*)  
brown butter baked sweet potato, carrots, chickpea, chorizo, coriander

*Sides* £5 each

**Triple Cooked Chips**

**Seasonal Mixed Vegetables**

**Trill Farm Leaves, Olives & Parmesan Salad**

**Jersey Royal Potatoes**

*From the Grill*

**Fossil Farm 8oz Sirloin / 8oz Ribeye** £32 (GF)  
confit portobello mushroom, cherry tomato, triple cooked chips  
peppercorn or red wine sauce



*Pudding*

**Caramel Panna Cotta** £11 (GF\*)  
berry compote, shortbread

**Set Custard (GF\*)** £12  
English strawberries, strawberries & lime jam, shortbread

**Whipped Vanilla Cheesecake** £13  
roasted peaches, peach gel

**Affogato** £8 (VG\*)  
Granny Gothards vanilla ice cream with a shot of espresso

**Granny Gothards Ice-creams and Sorbets**  
1 scoop £5 / 2 scoops £7 / 3 scoops £9 (GF) (DF\*)

**Selection of West Country Cheese** £12  
artisan cracker, grapes, quince jelly (GF\*)



*Our Suppliers*

**Kingfisher**

Based in Brixham, located next to the world famous Brixham Fish Market, Kingfisher supply fresh fish and quality seafood across the South West.

**Jurassic Coast Meats**

Jurassic Coast Meats (Fossil Farm) was established in 2008 by the Sealey family to market their English Rose Veal reared on the family farm. Eric, Liz and their son James run the farm specialising in English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

**West Country**

Established in 1856, the business is built on an unrivalled network of dedicated high quality local vegetable and fruit growers as well as links with national and international fresh produce markets.

**Trill Farm**

Local, seasonal, and organic – perfect!

*Subject to changes V3*

**Vegan (VG), Vegetarian (VE), Gluten Free (GF), Dairy Free (DF), Can Be (\*)**

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

*If you prefer a simpler style dish, please let us know*