

## Daily Changing Dinner Menu Sample

6-9pm

### *First Course*

**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 (*vegan*)

**Lyme Bay Handpicked Crab** – king prawn – fennel – kiwi chilli and lime salsa

### *Main Course*

**Dorset Lamb Loin** – spiced lamb pastilla – glazed sweetbreads  
- smoked feta – textures of ratatouille – olive jus

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

**Roasted Courgettes** – courgette variations – hazelnut- gherkin – tomato – lovage (*vegan*)

**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

**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*

3 courses £45

