



## **BBQ Sundays on the Terrace**

*(Served in the Orangery if raining)*

12.00—2.30pm

### **First Course**

Spiced Squash Soup

*Chilli, Yogurt, Pumpkin Seeds*

Home Smoked Creedy Carver Duck

*Cauliflower, Berries, Beetroot*

Raw July Vegetable Salad

*Citrus, Herbs, Shaved Pear*

### **Shellfish**

*Supplement of £10 if included as a 4th Course*

3 Poole Bay Oysters

*Natural with a Lemon and Mignonette dressing*

River Fowey Mussels

*Mariniere Sauce*

Dorset Crab

*Sherry Vinegar, Tarragon, Crème Fraiche*

### **Main Course**

Aged Dorset Rib Eye *(Supplement of £3.50)*

*Whipped Bearnaise Butter, Locally Farmed*

Free Range Pork Loin Steak

*Sumac Rub, Hazelnut Vinaigrette, Sour Cream*

Darne of Halibut

*Salmoriglio, Pine Nuts*

Yorkshire Halloumi Steak

*Grilled Baby Gem & Warm Pea Salad*

*All the above are served with Buttered New Potatoes, Charred Corn, Celeriac Slaw, Heritage Tomato & Onion salad*

### **Pudding**

Summer Berry and Elderflower Jelly

*Lavender Ice Cream*

St Clements Cheesecake

*Mandarin Sorbet*

Valrhona Chocolate & Strawberry Mousse

*Crème Chantilly*

Selection of British Cheeses, Quince Jelly, Celery, Grapes, Grain Crackers, Country Bread

2/3 Course £28.50/£38.50

*Please let us know if you have any food intolerances or allergies*