



Tasting Menu

sample

6.30—9.30pm

£65

Chesil Beach Smoked Haddock & Truffle Velouté

Black Caviar Cream Cheese Cracker

Dorset Tea Smoked Creedy Caver Duck Breast

Spiced Heritage Beetroot, Pomegranate Seeds, Rhubarb Marmalade, Sour Cream

Carpaccio Of Octopus

Blood Orange, Avocado, Spiced Clam Salsa, Baby Basil

Local Spring Lamb Crispy Sweet Breads

Whipped Cottage Cheese, Caper Berry Salsa, Smoked Bacon Jam

Jurassic Coast Lemon Sole

Celeriac Terrine, Pickled Radish, Chicken Wing & Saffron, Butter Cream

Dorset Guest Cheese

Local Honey, Summer Truffles, Poached Williams Pear, Pickled Walnuts, Baby Herbs

(garnish dependant on the cheese)

Pudding

Valrhona Chocolate Fondant

Strawberries, White Chocolate Ganache, Honeycomb, Baby Mint

