



Evening Private Dining

Three courses £40 per person

-menus can be tailor made from the following choices depending on availability of produce-
-your number of choices in each section will depend on the size of your group-

Starters

Baked Lyme Bay crab

served in a scallop shell with a Coastal cheddar cheese crust

Deep fried king prawns (gf)

garlic mayonnaise

Scottish smoked salmon

dill cucumber, vodka dressing, bread & butter

Warm peppered smoked mackerel fillet (gf)

horseradish potato salad

Traditional prawn cocktail

homemade marie rose sauce

Lyme Bay crab & avocado tian

Gaspacho sauce (gf)

Homemade fishcake

pea shoots & tartar sauce

French onion soup

gruyere cheese crouton

Buffalo mozzarella

Isle of Wight tomato, and basil salad (gf)

Parma ham

fresh fig and pomegranate dressing (gf)

Coronation chicken

chapatti, coriander chopped salad and Kashmiri chutney

Salade Lyonnaise

frisée lettuce, croutons, bacon and soft poached organic egg

Free range duck confit (gf)

with hazelnut salad

Greek salad

toasted ciabatta (v)

Baked 'Rosary' goats' cheese (v) (gf)

beetroot relish, toasted walnut salad

Chilled Gaspacho soup (v)

served with cucumber ice cubes

New Forest mushrooms

with wild garlic butter (v)

Avocado, tomato & cucumber

chopped salad (v)

would you please let us know if anyone in your group has allergies
or specific dietary requirements when booking your tables

Main Courses

Scottish salmon fillet (gf)

crushed peas & potato, sorrel sauce

Pan fried Guilt Head bream fillet

chorizo, butter bean and tomato ragout

Grilled whole Lyme Bay plaice (gf)

served on a bed of spinach, Charlotte potatoes, samphire and herb butter

Swanage Bay skate wing (gf)

tender stem broccoli, baby new potatoes, lemon crème fraîche

Pan fried sea bass fillet

Ratatouille, squid ink linguine, rocket pesto

Roast cod fillet (gf)

leeks, mashed potatoes, wholegrain mustard cream sauce

Seared Lyme Bay scallops (gf)

asparagus, crushed new potato, vermouth sauce

Poached halibut fillet (gf)

warm broad & fine bean salad, new potatoes, pink pepper corn butter sauce

Local wild venison (gf)

cavalo nero, braised red cabbage, mashed potato, Port & cranberry sauce

Guinea fowl supreme (gf)

bubble & squeak, New Forest mushroom sauce

Beef Bourguignon(gf)

pancetta, glazed carrots, kale & potato

West Country pork tenderloin (gf)

roasted nips, spring greens, fondant potato, Lulworth Skipper cider & apple sauce

Free range chicken breast (gf)

melange of mange tout, sugar snaps and fine beans, new potatoes, garlic butter

Lamb & apricot tagine

served with couscous

Baked aubergine and baby plum tomato (v)(gf)

topped with toasted pine nuts and halloumi, chilli balsamic glaze

Crown Prince squash & sweet potato gnocchi (v)

watercress, toasted almonds and sage butter

White asparagus and New Forest wild mushrooms (v)

pappardelle pasta, white truffle dressing

Stuffed slow roasted sweet peppers (v)

sautéed courgettes and tomato coulis with a fresh herb crust

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Desserts

Rhubarb confit

crumble coated stem ginger ice cream

Lemon pot (gf)

raspberry sauce & meringue

Chocolate praline mousse (gf)

kirsch cherries, chocolate spaghetti

Sticky toffee pudding

banana Chantilly and caramel sauce

Baileys crème brûlée

Shortbread biscuit

Traditional Peach Melba (gf)

topped with toasted flaked almonds

Pina colada panacotta (gf)

with a pretty umbrella

Peanut butter cheesecake

popcorn and toffee sauce

Red wine poached pear (gf)

Purbeck vanilla bean ice cream, dark chocolate sauce

Duo of Purbeck ice cream

ask for available flavours on the evening

West Country Cheese Selection

with chutney and biscuits

Tearoom Affogato

Dorset cold brew coffee liqueur, a shot of Italian espresso
plus vanilla ice cream and amoretto biscuits

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Guided Tea Pot Loose Leaf Teas

or

Italian Connection Coffee

£2.75

(with petit fours or biscotti £4.50)

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