

# MENU A LA CARTE

Dorset crab, wasabi avocado, mango  
10.00 supplement

Beetroot, goat cheese, truffle dressing (v)

Ballotine of Loch Duart salmon “mi-cuit”, fromage blanc & keta caviar

Truffle and potato ravioli, mushrooms, butter emulsion (v)

Terrine of duck foie gras, warm apple chutney, riesling jelly

Burgundy snails, pommes mousseline, herbs and garlic butter sauce

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Autumn truffle risotto (v)

Partridge, braised cabbage, pancetta, orange, jus

Dorset sea bass, herbed crust, wild mushroom,  
horseradish cream, beetroot  
10.00 supplement

Pavé of Salmon, baby squid, salsify, bisque

Tournedos Rossini, sauce Périgourdine  
10.00 supplement

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Pineapple, crumble, coconut sorbet

Lemon posset, apple, oats, Granny Smith sorbet

Citrus and Bourbon vanilla crème brûlée, sorbet

Farmhouse cheeses from the trolley  
5.50 supplement

2 courses 40.00

3 courses 45.00

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.  
All prices include VAT.