

*Amuse Bouche*

*King Prawn • Green Chilli • Heritage Tomato Mousse*

*Baked Dorset Crab • Saffron • Bisque*

*Asian Pork • Soy • Roasted Butternut • Confit Tomato*

*Sirloin Medallions • Fondant • Rioja Reduction*

*White & Dark Chocolate Ganache • Crème Anglaise*



*TASTING MENU*

55.00

*WINES TO ACCOMPANY 5 COURSES*

40.00