

Valentine's 4 Course Menu

including a glass of Prosecco/"No"secco £55pp Available 13th, 14th & 15th February 48 hours notice required

Appetiser

Mixed olives, olive oil & aged balsamic vinegar with sourdough bread (VG) (GFO)

Starter

Cured salmon, mango & pomegranate salsa (GF)

Beetroot & goats cheese arancini, pickled beetroot & candied walnuts (V)

Avocado panzanella & aged balsamic vinegar (VG)

Main

Tuscan style salmon, crushed new potatoes & charred asparagus (GF)

Wild mushroom linguine with a green chili verde (V) (VGO)

Pan roasted lamb rump, dauphinoise potato, purple tenderstem & red wine jus (GF)

Pudding

Prosecco & raspberry posset, homemade shortbread (GFO) Chocolate fondant & vanilla clotted cream ice cream (VGO)

Dorset Cheese Board (Additional £10)

Dorset Red, Blue Vinny, Black Cow Cheddar and Dorset Brie paired with spicy tomato chutney, grapes, apple, celery and sourdough crackers

Allergens: If you have any allergies or dietary requirements, please let us know & we will try to accommodate. We endeavour to be sustainable & are proud to use locally sourced produce where-ever possible. Please note all Game comes from the Lulworth Estate & may contain lead shot.



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Starter

Cured salmon, mango & pomegranate salsa (GF)

Beetroot & goats cheese arrancini, pickled beetroot & candied walnuts (V)

Avocado panzanella & aged balsamic vinegar (VG)

Main

Tuscan style salmon, crushed new potatoes & charred asparagus (GF)

Wild mushoom linguine with a green chili verde (V) (VGO)

Pan roasted lamb rump, dauphinoise potato, purple tenderstem & red wine jus (GF)

Pudding

Prosecco & raspberry posset, homemade shortbread (GFO)
Chocolate fondant & vanilla clotted cream ice cream (VGO)

Dorset Cheese Board (Additional £10)

Dorset Red, Dorset Blue Vinny, Black Cow Cheddar and Dorset Brie paired with spicy tomato chutney, grapes, apple, celery and sourdough crackers