

SET MENU 1 - £52.00 PER PERSON

Starter

Smoked De Beauvoir Salmon HIX Cure with rye bread

Main

Grilled Goosnargh corn-fed chicken breast Roast garlic mash potato, chicken gravy and seasonal greens

Dessert

Eton mess with berries

Coffee & Madeleines

SET MENU 2 - £56.00 PER PERSON

Starter

Burrata

Isle of wight tomatoes and basil

Main

Fillet of Torbay Cod With Chanterelles and seashore vegetables

Dessert

Lemon Posset and Blueberry compote shortbread

Coffee & Julian Temperly's cider brandy truffles

An optional gratuity of 15% will be added to your final bill on departure. VAT is included on food and beverage only at the current rate.

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SET MENU 3 - £60.00 PER PERSON

Starter

Glenarm estate lamb croquettes with Green sauce

Main

Pan-fried Ray with Capers, brown butter and rainbow chard

Dessert

Gooseberry Meringue Tart

Coffee & Julian Temperley's cider brandy truffles

SET MENU 4 - £62.00 PER PERSON

Starter

Brixham crab on sourdough toast with brown crab mayonnaise

Main

Peter Hannan's mighty marbled 400g club steak Fries, Green peppercorn sauce, Garden salad

Dessert

Credit crunch Ice cream with hot chocolate sauce

Coffee & Madelaines

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Vegetarian Options £48.00 PER PERSON

please choose one starter and one main, dessert will be the same as per normal set menu chosen

Starters

Burrata Heritage tomatoes, Basil

Roast squash and goat cheese salad Pickled Walnuts

Summer pea salad with Kupros halloumi

Grilled Celeriac, Pear & Rainbow Kale Salad (Vegan) Hazelnuts, Pearl barley & Mustard Vinaigrette

Whipped braodbeans with tomato ,coriander and grilled flat bread (Vegan)

Minted pea soup with a Berkswell scone (Vegan)

Mains

Grilled Cauliflower, green sauce and champ

Chanterelles, seashore vegetables and fried duck egg on sourdough toast

Scrumpy fried courguette and seashore vegetables, Green sauce & grilled Isle of wight tomatoes

Linguine with purple sprouting broccoli, lemon, chili, berkswellad bread crumbs

Ishaan style warm mushroom salad (Spicy), (Vegan) With Fresh herbs, shallots and Jasmine rice

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Fish & Seafood Starters:

2 scrumpy fried oysters with scotch bonnet mayonnaise

Shellfish Soup with Tarquins pastis Croutons, aioli

Scallops in the shell Lemon, dill, Skrei cod bottarga & Pork crackling

Half Grilled Dorset blue Lobster with garlic butter and seashore vegetables

Smoked Eel & Pickled Onions Butter fried Rye, Water cress & Dijon mustard

Meat Starters:

Glenarm Estate Steak Tartare Burford brown Egg yolk

Ham hock Terrine & picalilly

Cured Venison Loin Celeriac Remoulade & Capers

Sugarpit cured Ox cheek and greenbean salad

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Fish & Seafood Mains:

Pan fried Ray with capers, brown butter and chard

Grilled squid and broad bean relish

Smoked Haddock, poached Burford brown egg on colcannon mash

Fish & Chips
Tartare sauce & Mushy peas

Meat Mains:

Moyallon bacon chop
With Poole cockles and laverbread

Glenarm estate Lamb Loin Cavallo Nero, Lamb shoulder croquette & Sherry Jus

Peter Hannan Mighty marbled steaks
All our beef is aged for 30 days in a Himalayan salt chamber and come from native breeds
400g Club steak
300g fillet on the bone
1kg porter house for 2/3 people
- with notice we can do any cut to any specs
Served with a choice of sauce: Green peppercorn or Béarnaise chips & garden salad

Roast Duck breast Celeriac & Smoked Butter puree, Watercress & jus

> Soft Polenta with Roe buck Ragu Berkswell

Confit Goosnargh duck leg Cassoulet Trealy farm garlic sausage & Sourdough bread

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Desserts:

Bakewell pudding with cream

Venezuelan dark chocolate mousse with honey comb

Victoria plum tart with bay leaf cream anglaise

Dorset apple pudding clotted cream ice cream

Strawberry parfait and coconut sponge (Vegan)

Sorbets and ice creams

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