

## DORSET MENU

21<sup>st</sup> September to 6<sup>th</sup> October 2019

Scorched Mackerel Fillet  
Wasabi and Pickled Cucumber



Jurassic Coast Veal Carpaccio  
Watercress Aioli and Shaved Barbers Cheddar



Clam Chowder



Dorset Lamb Loin  
Crispy Sweetbread, Salt Baked Celeriac and Red Wine Jus



Dorset Blue Vinny Espuma  
Marinated Beetroot and Port Reduction



Yogurt Mousse  
Sherborne Honey and Almonds



Caramelised Apple Terrine  
Blackberry Crèmeux and Apple Sorbet

£85

£170 with six matching wines selected by the Sommelier

To ensure even pacing during dinner, the entire table should order the Tasting Menu.  
(For guests on a half-board tariff, a supplement will apply)

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

**We only use free range eggs and are committed to using sustainable fisheries**

All prices include VAT.

**Gratuities are not included in any price**

