



## DORSET IN SPRINGTIME MENU ~ FRIDAY 25<sup>TH</sup> MAY

### Starters

- Dorset Blue Vinny soufflé with chive cream £3.00
- Grilled asparagus with poached eggs and Old Harry cheese shavings £4.50
- West Bay crab tart with Broadmayne sprouting leaves £4.50
- Smoked Chesil mackerel, horseradish mousse and toasted sourdough £4.75

### Mains all £9.95

*All served with buttered new potatoes and spring greens*

- Grilled Poole Harbour lemon sole fillets with wild garlic salsa verde
- Pan-fried chicken breast with Longburton cider and cream sauce
- Roasted spring lamb shoulder, garden herbs and homemade redcurrant jelly jus
- Sarah's vegetable crumble tarts, inspired from her kitchen garden

### Puds

- Fresh strawberries, Blackmore Vale clotted cream & Wareham Bears £4.50
  - Charminster curd tart with rhubarb coulis £4.50
  - Sunken chocolate cake with Chococo chocolate sauce £4.50
  - Amaretti & coffee ice cream made with water buffalo milk, almond cookies £4.50
  - West Country cheese plate served with Dorset Knobs £5.00
- (Choice of Dorset Blue Vinny, White Nancy Goat's, Godminster Cheddar & Brie, Old Harry)*

Cerne Abbas Ale £3.90 500ml | Longburton Cider £3.90 500ml

EVERYTHING ON THIS MENU IS SOURCED FROM DORSET OR THE SOMERSET BORDERS. THANKS TO SUPPLIERS INCLUDING PARSONS OF SHERBORNE, THE POOLE HARBOUR FISHMONGER, LONGMAN'S CHEESE, FREE RANGE EGGS FROM SILVERTHORNE FARM, BLACKMORE VALE CREAMERY, WEST COUNTRY WATER BUFFALO, CHOCOCO, SHERBORNE MARKET GARDEN AND MORE.