



REDUCED A LA CARTE MENU

£29.50 PER PERSON FOR 3 COURSES

Carrot & Coriander soup

Salmon gravlax, sweet honey & mustard dill dressing

Robert Greave's bresaola, dressed leaves

½ dozen organic Poole Harbour oysters with merlot & shallot dressing
3.00 Supplement

Baby vegetable risotto

Roasted sea bass, truffled macaroni & cheese

Rump of lamb with mash & savoy cabbage

Grilled sirloin steak with tomato, mushroom, watercress, Béarnaise & hand-cut chips
5.50 Supplement

Cheesecake with sugar-roasted plums

Sticky toffee pudding, vanilla ice cream, crunchy nougatine

Apple & stem ginger crumble, dark rum custard

Selection of British cheese

Our a la carte menu changes daily, due to the availability of seasonal produce. However there will always be 3 or 4 options for each course for your guests to order from. With groups larger than 22, we will confirm a menu with you a few weeks prior to your party to give you an opportunity to get a pre-order from your guests.