



## **Private dining menu 3 £35.50**

Selection of breads

### **Starter**

Grilled peach, goats cheese, beetroot salad with caramelised almonds  
Yorkshire black pudding and apple with Savoy cabbage and parchment bacon  
Dorset crab, saltwater prawns and avocado salad and red pepper dressing

### **Main**

Fillet of sea bass, crushed potatoes, samphire with lemon and caper butter  
Layered butternut squash & spinach bake with tomato and roquette salad  
Pan roasted corn fed chicken breast, porcini mushroom, pearl onions, leeks and asparagus with  
charlotte potatoes in a tarragon sauce

### **Dessert**

Dark and white chocolate brownie with chocolate sauce and Dorset clotted cream  
Apple Charlotte with rhubarb Chantilly cream  
Raspberry cheesecake

### **Coffee or tea**

*Please note 12.5% service charge will be applied to your total bill*