



SPRING MENU

Starters

Grilled Mackerel Fillet fennel and citrus salad, herb
crème fraiche (f, m)

Thai Chicken Bon Bonschilli salsa verde, crispy noodles, coriander foam
DF (g – wheat, su)

Duo of Asparagus pannacotta, charred spears, lemon herb dressing
VN DF GF (so)

Pea & Ham pulled smoked ham hock, spring peas, confit garlic, bone broth, pea shoots GF DF

Mains

Duo of Beef; Roasted Sirloin & Slow Cooked Shin Bon Bon
Yorkshire pudding, thyme roasted potatoes, cauliflower puree, confit shallot, Estate greens, red wine jus
(g – wheat, e, su, m)

Slowed Cooked Pork Belly
crackling, colcannon potato, black pudding croquette, wilted Estate greens, Devon cider jus
(m, g – wheat, e, su)

Poached Chalk Stream Trout
mussels, roasted new potatoes, watercress cream, samphire DF (f, mo, m)

Tofu Katsu
Japanese sticky rice, sesame broccoli, pickled radish, katsu dressing
VN GF (so, se)

Spring Onion & Spinach Risotto
braised leeks, torched feta, watercress oil, toasted seeds V GF (m)

Desserts

Flavours of Strawberry
fruit cup jelly, strawberry and mint salsa, sorbet, meringue crumb can be VN GF DF (su, e)

Dark Chocolate Torte
chocolate soil, white chocolate ice cream
GF (e, m)

Espresso Martini Cheesecake coffee Chantilly
cream, Dorset coffee liqueur
(g – wheat, e, m, su)

Coconut Pannacotta charred pineapple,
coconut biscuit VN
DF (g – wheat, so)

Rhubarb & Custard
egg custard tart, poached rhubarb, crystallised ginger
(g – wheat, e, m)

ALLERGEN & DIET KEY:

c = Celery / cr = Crustaceans / e = Eggs / f = Fish g = Gluten / l = Lupin / m = Milk / mo = Mollusc mu = Mustard / n = Nuts
/ p = Peanuts / se = Sesame / so = Soy / su = Sulphites / GF = Gluten Free / DF = Dairy (milk) Free / V = Vegetarian / VN =
Vegan