

Dinner Table D'hote Menu

Starters

- Soup of the Day, Crusty or Gluten Free Bread (V) (GF)
- Smoked Mackerel Fillet, Basil Mayonnaise, Fresh Leaves, Crispy Capers (GF)
- Confit Chicken & Apricot Roulade, Gooseberry & Coriander Chutney, Toasted Sour Dough Bread (GF)
- Tomato & Mozzarella Salad, Pesto, Balsamic reduction (V) (GF)
- Seasonal Melon, Summer Berries, Blood Orange Curd (V) (GF)
- Scottish Smoked Salmon, Caper Berries, Crème Fraiche (GF) *(supplement £3.50)*

Mains

- Pan Roasted Duck Breast, Sautéed Pak Choi, Radish, Coriander, New Potatoes, Orange Sauce and Seasonal Vegetables (GF)
- Catch of the Day served with Chefs Accompaniments
- Grilled Red Mullet Fillet, Roasted Sweet Potatoes, Salsa Verde, Seasonal Vegetables (GF)
- Chargrilled Pork Ribeye, Buttered Mash Potato, Pea & Mushroom Fricassee, Seasonal Vegetables (GF)
- Red Thai Chicken Curry, Steamed Jasmin Rice, Prawn Crackers (GF)
- Potato Gnocchi, Wild Rocket Pesto Sauce, Parmesan Crisp, Toasted Pine Nuts (V)
- Roasted Vegetable Salad, Chargrilled Focaccia, Roasted Vegetables, Seasonal Leaves (V)
- Roasted Chicken & Vegetable Salad, Chargrilled Focaccia, Roasted Vegetables, Seasonal Leaves
- 8oz Sirloin Steak, Portabello Mushroom, Grilled Tomato, Steak Cut Chips (GF) *(supplement £5.50)*

Desserts

- Dark Chocolate & Amaretto Cheesecake, Raspberry Puree
- Rhubarb & Ginger Crumble, Chilled Crème Anglaise
- Cottonwood Strawberry Sundae, Chantilly Cream, Fresh Strawberries, Strawberry Ice Cream (GF)
- Seasonal Fresh Fruit Platter, Mango Sorbet (GF)
- Selection of Purbeck Ice Cream (GF)
- Selection of 3 Local Cheese & Biscuits, Celery, Chutney *(supplement £3.50)*

Main Course only: £12.95 2 Courses: £17.95 3 Courses: £21.95