



STOCK

• EVENING MENU •

TO START

HOMEMADE SOUP WITH WARM CRUSTY BREAD
5 GARLIC MUSHROOMS, WHITE WINE & CREAM ON GRANARY TOAST
SEARED PORTLAND SCALLOPS WITH BACON
SAUTÉED PRAWNS IN GARLIC BUTTER WITH WARM CRUSTY BREAD
DUCK LIVER TERRINE WITH ONION CHUTNEY & GRANARY TOAST
DRESSED DORSET CRAB WITH LEMON, MAYONNAISE & GRANARY SOLDIERS

SALADS

CLASSIC CAESER SALAD
WITH CHICKEN OR PRAWNS
DRESSED DORSET CRAB SALAD WITH NEW POTATOES

TO FOLLOW

GRIDDLED FILLET STEAK WITH BEARNAISE SAUCE, MUSHROOMS & VINE TOMATOES
ROSETTES OF WELSH LAMB WITH RED WINE & REDCURRANT SAUCE
PAN-FRIED BREAST OF DUCK WITH PORT & CHERRY SAUCE
SAUTÉED CHICKEN BREAST WITH CHORIZO, BUTTERBEANS & TOMATO SAUCE
PAN-FRIED CALVES LIVER WITH ONIONS & BACON LARDONS
LINGUINE WITH CHERRY TOMATOES, OLIVES, PESTO & PARMESAN
GRILLED FILLET OF LEMON SOLE WITH PARSLEY BUTTER
PAN-FRIED FILLET OF SEA-BASS WITH LEMON & CAPERS
ROASTED FILLET OF HALIBUT WITH PEA PURÉE & TARTARE SAUCE

SERVED WITH A SELECTION OF VEGETABLES & POTATOES

TO FINISH

SELECTION OF HOMEMADE DESSERTS
PURBECK ICE CREAM PER SCOOP
SELECTION OF LOCAL CHEESE, BISCUITS & CHUTNEY

ON THE SIDE

SELECTION OF OLIVES WITH SUN BLUSH TOMATOES & GARLIC
FRESHLY BAKED BAGUETTES WITH BUTTER
SELECTION OF VEGETABLES
GARLIC & THYME ROASTED NEW POTATOES
BOWL OF FRIES

