



# June Dinner Menu

## APPETIZER

Soup of the day £6.95

Crispy deep fried octopus coated with a mixed chilli & lime batter served with tomato chutney, Asian style coleslaw, balsamic & chopped coriander £8.95

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Goats cheese Panna Cotta, cherry tomatoes, basil pesto, fresh radish, pickled shallots, orange segments & a sugar syrup dressing £7.95

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Roast apple & chicken liver mousse with crudités, caper berries & parsnip crisps £8.75

## MAINS

Pan fried fillet of seabass, pappardelle pasta with a cherry tomato, mixed chilli & clam sauce £17.95

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Pan fried fillet of mackerel, sautéed new potatoes, dry tartare sauce, sun blushed tomatoes, green beans & balsamic £18.95

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Knuckle of sirloin steak, roasted white onion, hand cut chips, flat mushroom, cherry tomatoes & a red wine jus £22.95

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Potato Gnocchi filled with mozzarella served with a mild spicy tomato sauce seasonal vegetables & basil pesto £16.95

## DESSERTS

Lemon & passion fruit curd tart, pistachio sugar shard and lime granita £6.95

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Poached rhubarb, dried strawberries, whipped crème fraiche and a puff pastry straw £6.75

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Warm pressed chocolate cake, cherry sauce and vanilla ice cream £6.95

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Selection of Dorset cheeses £8.25