



## *A Sticky End*

White Chocolate Mousse and Dark Chocolate Brownie with Pistachio Biscotti	£7.50
Passion fruit Soufflé Coconut Sorbet (Allow 10 minutes of Cooking)	£7.50
Vanilla & Strawberry Cheesecake	£7.00
Lemon Panna Cotta in a Strawberry Consomé with a Dark Chocolate & Truffle Crisp	£7.50
Assiette of Desserts for Two (Please allow 10 minutes preparation time)	£16.00
Chocolate & Orange Mousse Cake With chocolate soil	£8.00
Selection of Ice Creams & Sorbets, Homemade Biscuits	£6.50

## *Dessert Wines*

Late Harvest Semillon/Riesling- Santa Monica, Chile	Bottle	125ml glass	£21.00	£5.95
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## *Cheese Course*

Served with Homemade Chutney, Homemade Walnut Bread  
Please feel free to take your pick from the cheese board

## *Ports*

Cockburn's Fine Ruby	£4.20
Taylor's LBV	£4.95
Taylor's 10 year Tawny	£5.95

## *In the Beginning*

Crispy Duck, Soft Cooked Egg & Pickled Cucumber	£8.50
Seared Scottish Scallops, Gooseberry Jam, Fennel Salad	£10.00
Goats Cheese & Red Onion Tart, Pickled Walnuts, Carrot & Apple Salad	£7.50
Lymington Crab, Jersey Royal Potato Salad & Crab Bon Bons	£8.50
Double Baked Scottish Salmon Soufflé Beetroot Cream	£8.50
Ham Hock Terrine, Piccalilli & Toasted Brioche	£7.50
Lightly Sautéed Chicken Liver & Crisp Pancetta Salad Toasted Pine Nut Dressing	£7.50
Sweetcorn & Basil Soup, Popping Corn	£6.50

## *Sorbet Course*

A scoop of the Chef's sorbet of the day	£3.00
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All Dinner, Bed and Breakfast guests have an  
Allowance of £30 per person

## *The Main Event*

Veal Escalope Holstein with Spaetzle, Fried Local Duck Egg & Runner Beans	£17.00
Trio of Pork (Confit Belly, Roasted Loin & Black Pudding Beignet), Apple Sauce, Creamed Potato, Braised Savoy Cabbage	£16.00
Monkfish Wrapped in Parma Ham, Samphire Grass, Saffron Potatoes & Gazpacho	£18.00
Roasted Shallot Tart Topped with Blue Cheese Mousse, Roasted Walnuts, Poached Pear Salad	£15.00
Roast Rump Of Lamb, Gratin Potato with Spinach, Pea & Broad Bean Ragout	£18.00
Pan Fried Fillet of Bream, Dill Potato Cake, Cauliflower & Cumin Puree, Crispy Leeks	£16.00
Roasted Fillet of Cod Crispy Bacon, Buttered New Potatoes, Sautéed Spinach, Chive Sauce	£16.00
Goats cheese & Semolina Gnocchi, with Watercress & Salad	£15.00

## *From the Grill*

8oz Hampshire 28 day matured Sirloin Steak	£20.00
8oz Hampshire 28 day matured Rib Eye Steak	£19.00
8oz Hampshire 28 day matured Fillet steak	£28.00
All Steaks are served with Confit Tomatoes, Fat Chips, Flat Mushrooms and Watercress.	

Add a sauce to your dish +£3.00 each

**Peppercorn sauce**

**Blue Cheese sauce**

**Red Wine Jus**

## *Sides*

Panache of Vegetables	£3.00
Shoestring Fries	£3.00
Green Beans	£3.00
Mash Potatoes	£3.00
Mixed Salad	£3.00

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