

Main courses

SEAFOOD

- Fillet of sea bream, asparagus, saffron potatoes, lemon and dill sauce
Dorset plaice fillets with prawns, lemon butter and crushed new potatoes
Monkfish with chorizo and white bean cassoulet. + £4 supplement
Roasted sea reared trout with sapphire lemon and chive hollandaise sauce
buttered new potatoes and wilted spinach + £3 supplement
Cornish herb crusted cod fillet, cheesy mashed potato with
roasted balsamic cherry tomato compote
Sea bass fillet with beurre blanc sauce with buttered new potatoes + £2

MEAT

- Braised pork belly, grain mustard crushed potatoes, and apple cider jus
Rump of New Forest Lamb, dauphinoise potatoes, with redcurrant sauce + £3
Roasted New Forest Sirloin of beef, roasted potatoes, red wine jus + £3
New Forest pork sausages, grain mustard mash and onion gravy
Braised beef with baby onions in sherry with truffled mash
Seared fillet of beef, sautéed potatoes, roasted vine tomatoes
and a béarnaise sauce + £8 supplement
Harissa braised lamb rump with chick pea and vegetable couscous, pomegranate
and yoghurt and mint sauce + £3

POULTRY

- Chicken supreme in red wine with mushrooms, onions, bacon and baby potatoes
Chicken supreme in Serrano ham, fondant potato and mushroom
and white wine cream sauce
Spinach and ricotta stuffed chicken ballotine with braised rice and red pepper
emulsion Roast chicken supreme, red pepper and tomato sauce and crushed new
potatoes
High class Hunters chicken, with garlic potato wedges and barbecue jus
Herbed chicken ballotine in smoked bacon, with dauphinoise potatoes
and lemon and thyme gravy

The above dishes are all served with seasonal vegetables.

VEGETARIAN

- Roasted tomato, pine nut and pecorino risotto.
Roasted courgette, feta and mint tart with crispy potatoes and red pepper coulis
Asparagus, broad bean, pea and mint risotto with parmesan tuille
Wild mushroom stroganoff, basmati rice, parmesan and truffle oil
Beetroot falafel, with pomegranate, hummus, balsamic and pickled vegetables
Roasted baby plum tomato, mozzarella, basil and pine nut tagliatelle

