

Lunch Menu

Assorted fresh breads, crisps and olives are included

	Starter	Light Bite
Steamed mussels with wine, shallots, garlic and cream (mixed salad)	6.95	(9.95)
Fresh linguine pasta, sauté of king prawns and sweet chilli (mixed salad)	7.15	(9.00)
Fresh vegetarian soup of the day	5.50	
Peat-smoked salmon timbale with prawns, dill and citrus dressing	7.25	9.00
Hot sauté chicken salad with avocado, sun-dried tomato and kettle chips		9.00
Grilled sardines with lemon, garlic and herbs	7.15	
A tossed salad of Dorset Blue Vinney, toasted pecans, poached pear and walnut dressing	6.95	

Main Courses

Pan-fried breast of chicken with a tarragon and caper sauce	11.95
Griddled minute fillet steak with a peppered Dijon mustard sauce	12.95
Blue cheese, Brie and sweet pickle tart with shallots and rocket	10.95
Smoked haddock and pancetta Mornay with vine cherry tomatoes	11.95
Hazelnut and tarragon roasted salmon with a lemon sauce	11.95
All served with fresh vegetables and potato	

Desserts

Vanilla panacotta with a red berry compote	5.50
Steamed syrup and orange pudding with custard	
Chocolate fondue with marshmallow and seasonal fruit	
Double cream meringue with banana and caramel sauce	
Dark chocolate and rum truffle torte	
Passion fruit, mango and pear coupe with a black cherry sauce	

Cheese

A cheeseboard of Butlers Secret cheddar, Wensleydale and cranberries, Dorset Blue Vinney, chutney, celery and wafers	7.50
(perhaps with a glass of Graham's Six Grapes Reserve Port)	(9.50)
A glass of Black Muscat	2.95

Coffee

Filtered coffee or a selection of fine teas served Ad Infinitum with Spooners mints and cream	2.50
---	------