

## EMMA HARDY LIVE

Friday 15th September 2023, 7-9pm

3 Course Set Menu £49pp

### STARTERS

#### DEVON CRAB & CRAYFISH (GF)

Gravlax of Scottish Salmon,  
Tomato & Cucumber Concasse, Chicory,  
Lemon & Basil Dressing

#### CARPACCIO OF BEEF (GF)

Parsnip Crisps, Light Wasabi Mayo,  
Baby Golden Beets, Manchego Shavings  
& Truffle Oil Drops

#### ROSARY GOAT'S CHEESE & WATERMELON (V)

Mint & Chive Infused Goats Cheese,  
Pickled Fennel, Toasted Sunflower Seeds,  
Apple Gel & Artisan Lemon Basil Sorbet

#### TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V)

Artisan Crostini, Grape & Celery Salad  
(Cooking time 10-12 minutes)

#### ISLE OF WIGHT HERITAGE TOMATOES (GF, DF, V, VG)

Baby Radish, Candy Beets, Carrot Ribbons, Black  
Garlic Mayo & Lemon Dressing

### MAINS

#### LINGUINE OF DEVON KING CRAB

Tempura Poole Bay Rock Oyster, Asparagus,  
Hint of Roasted Chillies, Pinch of Fresh Mint,  
Creamy Langoustine Bisque & Fresh Parmesan

#### PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS

Potato Rosti, Nutmeg Buttered Spinach,  
Tenderstem Broccoli, Kalamata Olives,  
Sauce Vierge

#### BRAISED FEATHER BLADE DORSET BEEF (GF)

Cavolo Nero, Butternut Squash Puree,  
Fondant Potato, New Forest Mushrooms  
& Chef's Port Jus

#### WILD MUSHROOM & SAFFRON RISOTTO (GF, DF, V, VG)

New Forest Wild Mushrooms, Asparagus, Mixed  
Kalamata Olives, Lemon Dust

#### RICOTTA & SPINACH TORTELLINI (V)

Sage Lemon Butter, Wild Rocket  
& Fresh Parmesan

### DESSERTS

#### LEMON & BLUEBERRY MERINGUE TART (V, VG)

Summer Berries Coulis

#### BAKED MANGO & PASSION FRUIT CHEESECAKE (V)

Coconut Coral & Dust, Blood Orange Sorbet

#### RICH BELGIAN CHOCOLATE CHERRY MOUSSE FUDGE CAKE (GF)

Cocoa Ganache & Baileys Coffee Gel

#### DORSET & WEST COUNTRY CHEESE PLATE

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny  
Served with Celery, White & Red Grapes,  
Homemade Chutney, Walnuts & Artisan Crackers

#### GIGGI'S LOCAL ARTISAN ICE CREAM & SORBET

(3 SCOOPS)

ICE CREAMS: Chocolate, Salted Caramel, Vanilla  
SORBETS: Lemon & Basil, New Forest Fruits, Raspberry

*Deposit of £15pp (non-refundable) is required at the time of the reservation.*

*If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.*

*A discretionary 10% service charge will automatically be added to your bill.*