

# AN EVENING WITH FRANK SINATRA SPECIAL 4 COURSE SET MENU

Friday, 4th October 2024

£59.95 per person

## AMUSE

### TARTLET OF ROASTED SQUASH & WALNUT (V, VG)

*Pumpkin Seeds & Orange Dust with Pumpkin Oil & Coconut Milk*

## STARTERS

### FRISÉE SALAD OF DEVON CRAB & CRAYFISH (GF)

*Grapefruit & Orange Segments, Baby Radish, Frisée Salad, Lime Gel & Sweet Citrus Dressing*

### CARPACCIO OF BEEF & TOASTED PINENUTS (GF)

*Light Wasabi Mayo, Baby Capers, Wild Rocket, Manchego Shavings & Truffle Oil Drops*

### CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*)

*Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough*

### HERITAGE BEETROOT & GOAT'S CHEESE (V, VE, GF)

*Pistachio, Beetroot & Rosemary Gel, Parmesan Crisp*

### VEGAN HERITAGE BEETROOT & GOAT'S CHEESE (V, VE, GF)

*Pistachio, Beetroot & Rosemary Gel, Vegan Soft Cheese*

## MAINS

### PAN-FRIED FILLET OF SEA BASS (GF)

*Herb Infused Potato Cake, Sun Dried Tomato, Mangetout, Asparagus, Gremolata, Light Saffron & Tarragon Sauce*

### ROASTED HAMPSHIRE CHICKEN SUPREME (GF)

*Sautéed Potatoes, Diced Chorizo, Wild Mushrooms, Asparagus, Buttered Kale, Roasted Red Pepper Gel & Truffle Velouté*

### BURNT LEMON & THYME ARBORIO RISOTTO (V, VG\*)

*Seasonal Mixed Vegetables, Shaved Parmesan, Basil Oil*

### CRISPY BELLY OF DORSET PORK (GF)

*Horseradish Infused Herb Pomme Purée, Honey Roasted Root Vegetables, Golden Apple Salad & Gel, Tarragon Jus*

### VEGAN BURNT LEMON & THYME ARBORIO RISOTTO (VG)

*Seasonal Mixed Vegetables, Shaved Vegan Cheese, Basil Oil*

## DESSERTS

### BAKED PEACH, VANILLA & BLUEBERRY CHEESECAKE (V)

*Blood Orange Sorbet & Coconut Coral*

### PISTACHIO CRÈME BRULÉE (V, GF\*)

*Classic Shortbread*

### BELGIAN CHOCOLATE MOUSSE (V, VG)

*Raspberry Purée Insert, Fresh Berries, Cocoa Dust*

### DORSET & WEST COUNTRY CHEESES

*Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny*

*Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

Pre-order is required for this menu 3 days prior

All our dishes prepared using fresh ingredients and locally sourced produce where possible  
If you have any dietary requirements or require allergen information, please ask your server.  
A discretionary 10% service charge will be added to your final account.