



March Table D'hôte Menu

20% Off - Tuesday to Thursday Lunchtimes

Chicken Liver Parfait

Plum Chutney, Cumberland Sauce

Layers of Warm Goats Cheese (V)

Beetroot, Honey and mixed nut crust

Seafood Chowder (GF on request)

Chowder with croûtons, Dorset black wax cheddar and rouille

Prawn and Avocado Cocktail (GF)



Entrecôte Minute Steak (GF)

With peppercorn sauce

Pork Tenderloin (GF)

New Forest mushrooms, truffle jus

Lemon Sole (GF)

Lobster Cream and crevettes

Risotto Primavera (V)

Spring vegetables

Served with Isabel's vegetables



Crème Brûlée (V, GF)

Crepe Suzette (V)

Grand Dauphine liqueur and vanilla Ice Cream

Cheeseboard (GF on request)

Biscuits, celery, grapes, and chutney

2 Courses £27.50 3 Courses £32.00

GF = Gluten Free DF = Dairy Free V=Vegetarian

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any dietary requirements.