



TUDOR
FARMHOUSE

Dinner Menu

Starters

Dorset Crab, emulsion, cucumber, yuzu, cracker	£15
Chicken Liver Parfait, plum, brioche, port	£13
Sloe Gin Cured Salmon, avocado, orange, chicory, fennel	£13
Ham Hock Terrine, walnut, parsley, kohlrabi	£13
Salt Baked Celeriac, apple, mushroom, truffle, celery V	£12
Jerusalem Artichoke Velouté, crushed, marinated, crispy VG	£11

Main Courses

Raglan Black Mountain Lamb, boulangère, shallot, black garlic, leek	£35
Roast Turkey, Cranberry & Sage Stuffing, Traditional Trimmings	£32
Sole, miso, shitake, daikon, seaweed	£32
Pan Fried Stone Bass, broccoli, fennel, bisque	£29
Wild Mushroom Risotto, Italian Cheese, ketchup, toasted yeast flakes V	£24
Butternut Squash, lentils, sage, pumpkin seeds VG	£22

Side Dishes

Skin on fries	Sauteed sprout and chestnuts
Buttered new potatoes	Braised red cabbage
Honey roasted root vegetables	Mini loaf of stout bread & cods roe

£5.25

Desserts

Traditional Christmas Pudding, Brandy Sauce	£10
Mulled Wine Trifle, Sherry Cream, Flaked Almonds	£10
Tudor Farm Tarte Tatin, Cinnamon Ice Cre	£10
Honey Panna Cotta, Honeycomb, Lemon Curd, Honey Tuile, Granola	£10
Chocolate Mousse, Chocolate Soil, Chocolate & Stout Ice Cream, Crushed Hazelnuts VG	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£15

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods.

Meat is cooked medium-rare unless otherwise requested. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.