



TUDOR
FARMHOUSE

DINNER MENU

STARTERS

Dorset crab, apple, coriander, fennel	£13
Cod & prawn bourride, hispi cabbage, orange, coriander	£10
Confit duck leg ragu, cep velouté, crispy duck skin	£10
White onion soup, duck egg, smoked prune, granola	£8
Roasted chicken thigh, truffled garganelli, celeriac, pickled onions	£11
Roast quail, roscoff onion, potato, pickled mushrooms	£12

MAIN COURSES

Welsh Lamb rump & shoulder, Jerusalem artichoke, hazelnuts	£24
Longhorn beef sirloin, braised short rib, carrot, onion, red wine sauce	£25
Roasted partridge, quince, parsnip, walnut (may contain shot)	£23
Stone bass poached in brown butter, smoked broccoli, sea herbs, mussels	£23
Roasted Cornish pollock, celeriac, hazelnut & chicken jus	£22
Cauliflower roasted with seaweed, caper purée, pickled shallot, truffled mashed potato	£16

SIDE DISHES

Truffled mashed potatoes	£5	Hand cut chips	£3
Garden greens	£3.50	Dressed salad	£3

DESSERTS

Apple & blackberry vacherin, Granny Smith, tarragon	£8
Passion fruit mousse, exotic fruit, coconut, granola, mango & lime sorbet	£8
Dark chocolate tart, confit orange sorbet, Grand Marnier Chantilly	£8
Salted milk chocolate mousse, pear, prune, parsnip, liquorice ice cream	£8
Caramel parfait, banana ice cream, vanilla foam	£8
Artisan cheeses, savoury biscuits, celery, grapes	£12
Coffee and petits fours	£4