

From the Bar

Goats cheese and aged balsamic vinegar	3.90
Mixed Provençale olives in herbs	3.00
Baby artichoke with pesto	5.00

Today's Menu

Red peppers stuffed with brandade, crispy Parma ham, pesto dressing

Smoked salmon mousse with parmesan biscuits and Keta caviar

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Roast cod with marinated Mediterranean vegetables capers and sherry vinegar

Fillet of gurnard with roasted Autumn vegetables, parsnip purée and caramelised button onions

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Tarte du jour with home – made ice cream

Rich chocolate cake with a white chocolate and passion fruit soup, grenadine sorbet

2 courses **16.50**

3 Courses **19.50**

Starters

Tuna Carpaccio with pickled ginger and wasabi **8.50**

Hand dived Portland scallops with beetroot salad and a walnut oil vinaigrette **10.95**

Red pepper and feta mousse with Greek salad **6.00**

Mains

Braised fennel with Mediterranean vegetables and tapenade dressing **9.50**

Wild sea bass with pak choi, shitake and mash, sesame oil and soya sauce dressing **16.00**

Fillet of turbot with sautéed Scottish girolle mushrooms, red wine and juniper reduction **19.00**

Confit of duck with spiced lentils and red onion marmalade **15.00**

Desserts, Cheese & Coffees

Desserts from set menu **3.95**

Choice of a selection of cakes from our patisserie **3.50**

'British farmhouse cheese board' - All our cheeses are British, but mainly from local farms in the surrounding area. We serve them with home-made plum chutney and organic spelt and walnut bread **8.00**

Selection of coffees, teas and infusions **2.00**

Or with our hand made **Goodfellows** chocolates **3.95**

If you are happy with the service, an 8% service charge will be added to all parties of 8 and over