



Main Course Menu

All our meat is locally sourced by Prime Cuts in Shaftesbury. All fish is sustainably sourced.

Red Meat

- Slow Roasted Lamb Shank with a Redcurrant Jus (G)*
- Aberdeen Angus Boeuf Bourguignon (G)*
- Beef Wellington*
- Steak and Kidney Crusty Suet Pudding
served with Gravy*
- Braised Duck Leg with Griottine Cherry Sauce (G)*
- Loin of Venison with Red Wine Jus (cooked rare)*

Chicken

- Supreme of Chicken with Somerset Cider,
Leek and Bacon Sauce (G)*
- Chicken Breast with Tomato, Olive
and Spanish Chorizo Sauce (G)*
- Traditional Coq Au Vin*
- Supreme of Chicken stuffed with Sun Dried
Tomato & Asparagus wrapped in Bacon Served
with a white wine sauce*
- Traditional Coq Au Vin*

Pork

- Home Roasted Honey Gammon with a Celery
and Raisin Sauce*
- Roasted Loin of Pork in a Creamy Somerset Cider,
Leek and Bacon Sauce*
- Slow Roasted Belly of Pork with Calvados Jus*

Fish

- Icelandic Cod topped with Coriander, Tartar Sauce,
Cheese and Breadcrumbs*
- Salmon En Croute*
- Lemon Sole Veronique with White Wine
and Grape Sauce (G)*
- Poached Salmon Fillet with Lime and
Tarragon Sauce (G)*
- Poached Salmon Fillet with Spring Onion
and Watercress Sauce (G)*

Vegetarian

- Butternut Squash, Bean and Lentil Cheese Crumble*
- Roasted Vegetables En Croute, fresh tomato sauce*
- Aubergine and Pepper Moussaka with a Ricotta topping*
- Spinach and Asparagus Roulade in a White Wine Sauce*
- Wild Mushroom and Asparagus Pie*

Traditional Roast Carvery

- Topside/Sirloin of Aberdeen Angus Beef
with Yorkshire Pudding*
- Breast of Turkey with Onion and Sage Stuffing and
Local Sausages with Bacon*
- Leg of Dorset Lamb with Rosemary and Garlic (G)*
- Loin of Pork with Apple Sauce (G)*

A full list of allergens is available on request