



Menu: AUGUST

Deep fried courgette flowers, homemade ricotta, Dorset honey & mint jelly/Panzanella salad, heritage tomatoes, burrata, sourdough croutons, chive oil vinaigrette

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Gin marinated scorched local mackerel, chargrilled sourdough, apple puree/Dorset brown crab rarebit, homemade crumpet, handpicked white crabmeat & apple batons

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Chateaubriand, heritage summer potatoes in wild garlic butter, red wine jus, organic buttered chard/Pan fried sea bass, Isaac cider beurre blanc, pomme puree, summer squash

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Amalfi lemon tart, vanilla gelato/chocolate nemesis cake (River Café)

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Chocolate bon bon