

THE DORSET CHEF



LOCALLY SOURCED

SEPTEMBER - MENU

Shetland king scallop, cauliflower puree, chicken jus, crispy chicken skin

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Dorset handpicked white crab meat & Chalkstream Trout raviolo, Four Acre Farm heritage tomato & butter sauce, chive oil

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Chateaubriand, Pierre Koffman's bordelais sauce, potato galette, black garlic puree, braised onion

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Black Forest Chateau, vanilla gelato

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Chocolate bon bon