**To nibble**

*Crusty white and wholemeal breads
served with Chef’s selection of butters
(GF adaptable) £2.50*

**To start**

**Treacle cured salmon citrus**, horseradish mousse and pickle cucumber

(Gf) *£9.00*

**Smoked haddock** *poached in mustard and white wine sauce, parmesan bread crumbs*

*(GF) (Mustard) (Dairy) £9.95*

**Pigeon Terrine,** *smoked bacon, black pudding and pistachio, gooseberry chutney, whole meal loaf
£8.95*

**Blue Cheese Mousse**, *candied and pickled walnuts, beetroot, pear and chicory*

*(GF) (V) (contains nuts) £7.50*

***Celeriac Soup mushroom,*** *and chestnut toastie, white truffle oil*

*(Sesame) (GF* *adaptable) (contains nuts) £7.50*

***To follow***

**Chargrilled Pork Cutlet**, Creamed Leeks, Braised pork cheek and Parmenter Potatoes with Orange and Thyme sauce. (GF)

£20.00

**Cheese and Treacle Bacon Burger**, tomato relish and triple cooked chips.
 £14.50

**Char-grilled 8oz Sirloin Steak,** grilled tomato, mushroom, chips, and peppercorn sauce
(GF adaptable)

£28.00

**Ringwood Ale Battered Haddock Fillet**, lemon, pea puree, tartar sauce and triple cooked chips
£15.50

**Fillet of stone bass,** sea herbs mussels, braised potatoes, lightly curried mussel sauce

(GF) (Shellfish)

£23.00

**Baked Seatrout**, Purple Sprouting Broccoli, Herb New potatoes, Pink Peppercorn Butter Sauce
(Dairy)

£18.50

**Miso glazed aubergine,** pak choi, sweet potato, chilli and sesame
(V) (Vegan) *(Sesame)*

£16.50

***On the side***

**Triple Cooked Chips**
(GF adaptable) £3.50

**New potatoes with Smoked Sea Salt**
(GF) (V) (VEGAN) £4.50

**Dressed salad**
(GF) (V) (VEGAN) £4.50

**Medley of Spring Vegetables with Herb Butter**
(GF) (V) (VEGAN) £6.00 *Please Note:*

*A two-course meal is included in all dinner, bed, and breakfast packages excluding spa breaks (Three-course). All extra charges will be added to the room bill for settlement on the departure*