

# 100% Dorset Tasting Menu

## Celebrating Dorset Food Fortnight

Pan Seared Lyme Bay Scallops  
Cauliflower, Truffle and Hazelnuts



Textures of Beetroot  
Goats Curd and Aged Balsamic



Lyme Bay Mackerel 'Escabèche'  
Chick Pea Fritter



Loin of Lamb  
Smoked Potato Puree, Pistachios and Wild Mushrooms



Dorset Blue Vinny  
Baked Figs



Yogurt Mousse  
Sherborne Honey and Almonds



Summer Lodge Garden Apples  
Blackberry Crèmeux

£75

and with six matching wines selected by the Sommelier

£165

To ensure even pacing during dinner, the entire table should order the Tasting Menu.  
(For guests on a half-board tariff, a supplement will apply)

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

**We only use free range eggs and are committed to using sustainable fisheries**

All prices include of VAT.

**Gratuities are not included in any price**

