

# PRIX FIXE LUNCH MENU

MONDAY - FRIDAY 12.00 PM - 3.30 PM

# **APPETISERS**

POOLE BAY OYSTERS 1 - 4.00, 6 - 23.00, 12 - 44.00 Tabasco sauce, shallot vinegar, lemon

> MARINATED OLIVES (VG) (GF) 6.00 Roasted red pepper, olive oil marinade

 $\begin{tabular}{llllll} ARTISAN & BREAD & (V) & 7.00 \\ Selection of artisan breads, seaweed butter, olive oil & balsamic vinegar \\ \end{tabular}$ 

DRESSED HUMMUS (VG) 7.00 Sourdough croûtes, chickpeas, paprika

DORSET SALTED EDAMAME BEANS (VG) 5.50
Dorset sea salt or chilli salt

# STARTERS

HAZELNUT CRUSTED GOATS CHEESE (V)
Textures of pear, candied walnuts, hazelnut oil

PASTRAMI CURED SCOTTISH SALMON
Dill pickles, sourdough, caperberries, whipped cream cheese

CHICKEN AND PISTACHIO TERRINE Cumberland relish, sourdough, endive, radish

# MAINS

### PAN FRIED SEABASS

Herb-crusted new potatoes, seasonal greens, bearnaise sauce

PAN FRIED CHICKEN BREAST Market vegetables, fondant potato, red wine jus

### WESTBEACH TOFU POKE BOWL (VE)

Watermelon, sesame seeds, sushi rice, avocado, asparagus, radish, sprouted greens, mange tout

# DESSERTS

### WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

Drunken fruit salsa, pineapple sorbet, lemon balm

CLASSIC ETON MESS

Meringue, chantilly and berries

WARM CHOCOLATE BROWNIE

Vanilla ice cream, berry compote

2 COURSES £21.00

3 COURSES £24.00