

Evening Specials



The following dishes are a selection of our evening specials – Please contact us for a copy of our current specials

Menu

Starters

Whitebait

Breaded whitebait, served with a tartar dip and a salad garnish

Duck Spring Rolls

Slices of duck breast and vegetables, flavoured with hoisin and wrapped in filo pastry

Smoked Haddock Fishcakes

Chef's delicious fishcakes made with oak smoked haddock spring onion and chives

Portobello Mushroom

Large open capped mushroom, filled with caramelised balsamic onions and stilton

Lyme Bay Scallops

Pan-fried with leeks and bacon and finished with double cream

Moules Marinieres

Mussels cooked in the traditional manner with shallots white wine and cream

Starters priced from £4.95

Main Courses

Whole Seabass

Whole Seabass stuffed with fresh garlic, chillies and coriander

Cod Loins

Sustainably sourced cod loins, served with crushed new potatoes and a white wine sauce

Monkfish

Medallions of monkfish and whole tiger prawns, oven roasted with garlic, peppers and paprika

Bream

Gilthead Bream fillets, pan-fried with cherry tomatoes and chorizo sausage

Whole Plaice

Simply roasted to perfection and served with wedges of fresh lemon

V - Stuffed Peppers

Peppers, stuffed with Roasted vegetables and topped with Brie

Fillet Steak

Medallions of Steak, served with a creamy wild mushroom sauce and a mustard mashed potato

Ribeye Steak

10oz Dorset Ribeye, cooked to your liking, & rolled with cream cheese and prawns

Kangaroo

Kangaroo Fillet Steak, cooked to your liking and served with a red wine sauce.

Chicken Breast

Breast, stuffed with Stilton, and wrapped with bacon, served with roasted vegetables

Pork Noisettes

Noisettes of Dorset pork stuffed with homemade tomato chutney and topped with Brie

V - Mushroom Stroganoff

Mushrooms cooked in a creamy stroganoff sauce and served with white rice

Main Courses priced from £12.95