



Mark's Menu

Even the chef is locally sourced
3 courses + 1 side & Welcome glass of Furleigh Estate Classic Cuvée
£69 Per Guest

Starters

½ Shell West Country Scallops^{(GF)(DF*)}
Garlic Butter or Chilli & Lemongrass Butter

Washingpool Farm Beetroot & Ewes Cheese Salad^(GF)
Balsamico

Dorset Coppa Tartlet
Puff Pastry, Cured Ham & Olive Tapenade

Fire Roasted Pepper, Chideok Mushroom & Tomato Focaccia^{(DF)(V)}
Spiced Tomato Jam

Mains

Balson's Free Range Pan Roasted Chicken^{(GF)(DF)}
Summer Squash Salsa

Mark's Massaman Curry^{(GF)(DF)(V*)}
Vegetable, Prawn or Chicken

28 Day Hung Dorset Steak "Frites"^{(GF*)(DF*)}
Micro Greens & Tempura Shallot "Frites"

Chargrilled Dorset Vegetables^{(GF*)(DF)(V)(VE)}
Couscous, Lime & Olive Oil Dressing

Fillet of Line Caught Sea Bass^{(GF*)(DF*)}
Tempura Sea Veg

Dessert

'From The Farm' Elderflower Jelly^{(GF)(DF)((VE)}
Summer Berry Compote

Whipped Chocolate Mousse^(GF)
Fresh Berries

Pear Tarte Tatin *To Share*^(GF*)
Clotted Cream

Sides: Potatoes (*Steamed or Sautéed*) | Roasted Squash with Pumpkin Seed Pesto | Tenderstem Broccoli with shaved Pecorino | Grilled Aubergine

(GF) Gluten Free, (DF) Dairy free, (GF*) Gluten free option available, (DF*) Dairy free option available,
(V) Vegetarian, (V*) Vegetarian option available, (VE) Vegan