



# Mark's Menu

*Even the chef is locally sourced*  
3 courses + 1 side & Welcome glass of Furleigh Estate Classic Cuvée  
£75 Per Guest

## Starters

½ Shell West Country Scallops<sup>(GF)(DF\*)</sup>  
Garlic Butter or Chilli & Lemongrass Butter

Washingpool Farm Beetroot & Ewes Cheese Salad<sup>(GF)</sup>  
Balsamico

Dorset Coppa Tartlet  
Puff Pastry, Cured Ham & Olive Tapenade

Fire Roasted Pepper, Chideok Mushroom & Tomato Focaccia<sup>(DF)(V)</sup>  
Spiced Tomato Jam

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## Mains

Balson's Free Range Pan Roasted Chicken<sup>(GF)(DF)</sup>  
Summer Squash Salsa

Mark's Massaman Curry<sup>(GF)(DF)(V\*)</sup>  
Vegetable, Prawn or Chicken

28 Day Hung Dorset Steak "Frites"<sup>(GF\*)(DF\*)</sup>  
Micro Greens & Tempura Shallot "Frites"

Chargrilled Dorset Vegetables<sup>(GF\*)(DF)(V)(VE)</sup>  
Couscous, Lime & Olive Oil Dressing

Fillet of Line Caught Sea Bass<sup>(GF\*)(DF\*)</sup>  
Tempura Sea Veg

## Dessert

'From The Farm' Elderflower Jelly<sup>(GF)(DF)((VE)</sup>  
Summer Berry Compote

Whipped Chocolate Mousse<sup>(GF)</sup>  
Fresh Berries

Pear Tarte Tatin *To Share*<sup>(GF\*)</sup>  
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