

# PRE SHOW DINING MENU

TWO COURSES £24.95  
THREE COURSES £29.95



## STARTERS

### **Duck and orange pate**

*Served with Miso apricot chutney and duck spring rolls*

### **Yellow corn and potato chowder**

*Served with Dorset ale rarebit (V)*

### **Warm Dorset blue Vinny and smoked tomato quiche**

*Served with crispy onions, rocket salad and crisp serrano ham (V)*

## MAINS

### **Venison, port, chestnut and winter vegetable casserole**

*Served with parsley mash and grilled tender stem broccoli (GF)*

### **Seared fillet of seabream**

*Served with black rice, azuki beans, tomato, avocado  
and crispy potato (GF)*

### **Sweet potato, baby spinach, roasted red pepper and mixed bean stroganoff**

*Served with saffron rice (V/VG/GF)*

## DESSERTS

### **Burnt Basque chocolate cheesecake**

*with an amaretto crumb*

### **Treacle tart**

*Served with clotted cream*

### **Warm spotted Dick**

*Served with custard*

*GF: Gluten free VG: Vegan DF: Dairy free V:Vegetarian  
For today's specials and dessert options please ask your server*