

PRE SHOW DINING MENU

TWO COURSES £24.95

THREE COURSES £29.95



STARTERS

Classic French onion soup

Served with grilled cheese croute (V/VG)

Fried Whitebait

Served with tartare sauce and a lemon wedge (GF)

American BBQ Corn ribs

Served with sriracha mayonnaise (V/VG/GF)

MAINS

11 hour roasted belly of Pork

Served with parsley mash, grilled hispi cabbage, peppercorn and madeira sauce (GF)

Baked fillet of Hake

Served with a parsley crust, chargrilled vegetables, red rice and a Basil dressing (GF)

Asparagus and Ricotta raviolo

With parmesan, white wine, cream and rocket (V)

DESSERTS

Passion fruit meringue

Served with a passion fruit sorbet (GF)

Spotted Dick

Served with clotted cream

Ice cream

2 scoop vanilla bean ice cream, chocolate or strawberry (GF)

Grilled Dorset Ale Rarebit

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