

Sample Dinner Menu

To Start

Chef's soup of the day served with crusty bread £7.5 G* D

Beetroot hummus and chargrilled artichoke, baby gem lettuce, parmesan crisp, pickled baby carrot £12 G D Vg*

Beetroot-cured salmon gravlax, horseradish cream, pickled pear £12 G D*

Buffalo mozzarella, blackberry, red wine & balsamic salsa, rocket leaves £12 G V

Oak-smoked Creedy Carver duck breast, butternut squash, conference pear poached in spiced red wine, smoked almonds £12.5 G D

Main Courses

Pan-fried beef flat iron steak marinated in rosemary, garlic and thyme, served medium rare with parmentier potato, baby vegetables and garden herb sauce bearnaise £32 G D

Local pan-fried breast of chicken, vegetable stir fry & potato gaufrettes with our own spicy Kansas-style smoked bourbon & barbeque sauce £27 G D

Smoked cajun spiced pork tenderloin, garlic potato puree, crispy pancetta & peas £28 D* G

Roasted Bromham cauliflower, autumn vegetable croquette & creamy Thai curry sauce £21 Vg G D

Grilled Cornish seabass fillet, romesco sauce, saffron potatoes, purple sprouting broccoli £28 G D

Dorset chalk stream trout fillet, root vegetables & new potatoes with Cornish scallop, lemon and sorrel velouté £29 G D*

Our head chef, Stuart Robbins and his team, prepare our dishes with local and seasonal produce at their heart.

Our eggs come from Jason & Emma's farm, just over the hill.
All our fish is landed at Brixham or West Bay.

Our duck comes from the Creedy Carver Farm in Devon,
all other meat is from Pullen's butcher in Milborne Port, which includes
beef from a farm in Osborne.

Our dairy produce comes from Longmans of North Cadbury. Speciality
produce from La Chasse in Warminster.

Sample Dinner Menu

pudding

Warm Dorset apple cake with fresh blackberry jam £10.5 V

Iced strawberry parfait with torched meringue and champagne jelly £10.5 V G

Dark chocolate and hazelnut torte, mango sorbet £10.5 V

Selection of homemade ice creams £9 D G*

Selection of homemade sorbet £8.5 Vg* D* G*

Pair with...
Chilean Late Harvest
Riesling £12.5

Australian Rutherglen
Liqueur Muscat £12

125ml

Cheese

Godminster cheddar, Rosary Goat's Cheese
Dorset Blue Vinny, homemade chutney,
our own pickles & chef's oat biscuit £12 G* V

Delicious with cheese!
The Somerset Cider
Brandy Company's
Pomona £9

Churchill's Late Bottled
Vintage Port 2016 £9.50

125ml

Coffee & petits fours

Coffee roasted by Reads of Sherborne
Americano, latte, flat white, macchiato,
espresso, cappuccino from £4.25

Spirited Coffees

Hot coffee & liqueur topped with fresh
thick double cream £9

Clipper Tea of Dorset

Black, herbal & fruit teas £4.25

D Dairy-Free G Gluten-Free V Vegetarian Vg Vegan *
Version available We cook from scratch in the kitchen, which makes most adjustments simple. However, many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately, we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements.



— Sherborne's Country House Hotel —