

# Sample Dinner Menu

## To Start

Chef's soup of the day served with our own warm seeded bread £7.5 G\* D

Woodland mushroom pate bruschetta, pickled vegetables from the garden £11 G\* Vg D

Gin, juniper & citrus cured Scottish salmon gravlax, horseradish crème fraiche, pickled pear & fennel £12 G D\*

Whipped Rosary goats' cheese, crisp oregano pastry, smoked garlic & tomato ketchup £10.5 V G\*

Oxtail croquette with spiced plums & micro herb salad £12 G D

## Main Courses

Pan-seared flat iron steak marinated in fresh herbs & garlic, served medium rare with pommes parmentier, grilled baby vegetables and Guinness sauce £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

Carved Spring lamb, pea & mint velouté, slow cooked fondant potato £28 G D\*

Seared rib eye steak served medium rare with potato rosti and chef's piquant sauce £35 G D\*

Roasted cauliflower, saag aloo, onion bhaji & green Thai coconut cream £21 Vg G D

Fillet of grilled Cornish sea bream, new potatoes, carrots, fennel & vierge dressing £28 G D

### Sides

Baby vegetables  
roasted in olive oil  
£4.5

Tenderstem broccoli  
£3.5

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.

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## pudding

Warm Dorset apple cake with English custard £10.5 V

Crème brûlée with Madagascar vanilla & double cream, hazelnut praline glaze £9.5 V G

Bitter dark chocolate torte, hazelnut and oats, orange glaze £10.5 V G

Selection of homemade ice creams £9 D G\*

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

## Cheese

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

## 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

Pair with...  
Chilean Late Harvest  
Riesling £12.5

Australian Rutherglen  
Liqueur Muscat £12

125ml

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

Churchill's Late Bottled  
Vintage Port 2016 £9.50

125ml

**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 —