

# HUMPHRY'S DINNER MENU

## Starters

### HOME-SMOKED SCALLOPS

with a Warm 'Niçoise Salad' and Lemon Oil

### DORSET CRAB, KING PRAWN AND AVOCADO TIAN

with Soft Boiled Quail Egg, Cucumber, Caviar and Pink Grapefruit Dressing

### HAM HOCK AND FOIE GRAS TERRINE

with Pineapple Chutney, Celery and Apple Salad

### BUTTERNUT GNOCCHI

with Pine Nut Meringue, Sage Oil and Crispy Parmesan

## Mains

### PAN-FRIED PAVE OF HALIBUT

with a Butternut Squash Risotto, Local Asparagus, Artichokes and Crispy Leeks

### ROASTED FILLET OF BEEF

with Braised Ox Cheek, Pomme Purée, Cavolo Nero, Baby Carrots and Shallot Purée

### PAN-ROASTED LOIN OF VENISON

with Haunch Bon Bon, Potato Terrine, Braised Red Cabbage, Salsify, Baby Turnips, Juniper and Gin Jus

### WILD MUSHROOM AND TRUFFLE RISOTTO

with Micro Salad and Parmesan

## Desserts

### PLUM CRUMBLE SOUFFLÉ

with Dorset Ginger Crème Anglaise and Clotted Cream Ice Cream

### CHOCOLATE FONDANT

with Caramelised Hazelnuts and Fig and Hazelnut Ice Cream

### ROSE, RASPBERRY AND LYCHEE PARFAIT

with Mint 'Glass', Coconut Sorbet, Raspberry Gel, Vanilla and Raspberry Sponge

## CHEESE

Selection of English and French Cheeses Served with Grapes, Home-made Chutney, Truffle Honey and Rustic Bread

**3 courses £68.00 per person**

*VAT Included, discretionary service 12.5%*

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies; please speak to a member of staff who will be happy to help you