

Restaurant 1649

Amuse Bouche

Soup

homemade soup of the day

Smoked Quail

sweetcorn pureé, confit leg, chicken jus

Hash Brown

black pudding, apple pureé, poached egg

Crab Tortellini

curried cauliflower, mango jelly, radish

Seared Rainbow Trout

Parma ham crumb, spiced lentils

Mushroom & Spinach Tart

candied walnut salad

Duck Breast (£2.75 supplement)

shallot tart, sweet potato textures, orange jus

Slow Cooked Oxtail

creamy mash, roasted vegetables, dumplings

Market Fish

catch of the day, vegetables, new potatoes

Speckled Hen Chicken

shallot pureé, Dauphinoise potatoes, spinach

Roasted Butternut Squash

sweet potatoes, apricot parcel, coriander crème fraiche

Monkfish (£2.75 supplement)

curried bombay potatoes, coconut foam, mango & lime chutney

Tiramisu

coffee syrup, chocolate soil

Whisky Parfait

chocolate ganache, chocolate foam

Roasted Apple

crumble, blackberry custard, caramel ice cream

Warm Treacle Tart

salted toffee sauce, mascarpone ice cream

Caramelised White Chocolate

hazlenut & banana textures

Cheese

Cornish Yarg, Golden Cross, Oxford Blue, Somerset Brie
grapes, celery

Coffee, Tea & Dorset Fudge

Specialty coffee – £1.50 supplement

Liqueur coffee – £3.00 supplement

Sides – £3.50 each

Tender stem broccoli

Buttered new potatoes

Homemade chips

Mixed vegetables

1 course – £22

2 courses – £29.50

3 courses – £35

Dishes may contain traces of nuts, dairy, gluten, bone or shellfish
Please advise a member of staff of any dietary requirements