

THE PRIORY

WAREHAM

STARTERS

Carpaccio of Melon and Watermelon

Prosciutto Ham, Goat Curd and Chive, Parmesan Crisp (Vegetarian Option Available)

Kiln Roasted Salmon Rilette and Prawn Tian

Honey and Lemon Crème Fraiche

Grilled Cornish Mackerel with Garlic Butter

Sun Dried Tomato, Fennel and Dill Salad

Locally Smoked Haddock and Leek Fishcake Bites

Minted Pea Puree, Crispy Rainbow Carrots

Home Cured Beetroot and Vodka Salmon

Lemon and Lime Chantilly, Beetroot Crips

Pressed Terrine of Duck Leg Confit with Duck Liver & Foie Gras Mousse

Parsnip Remoulade, Dressed Leaves

Foie Gras and Chicken Liver Parfait

Orange and Saffron Poached Pear, Toasted Sultana Brioche

Crispy Parcel of Baked Capricorn Goat Cheese

Apricot, Peach and Red Onion Chutney, Toasted Cashew Nuts

Burratina Mozzarella with Tomato Confit and Parmesan Shortbread

Basil Pesto Crumb, Balsamic Glaze, Crispy Prosciutto (Vegetarian Option Available)

Soup Du Jour

Made with Fresh Ingredients



Food Allergies & Intolerances:

Before ordering please speak to our staff about your requirements. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

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WAREHAM

MAIN COURSES

Fillet of Halibut

Purple Creamed Potatoes, Asparagus, White Wine Mushroom and Grape Cream

Pan Fried Fillet of Sea Bream

Haricot Beans, Cherry Tomatoes and Chorizo Broth, Wilted Spinach

Dressed Portland Crab Salad

Seasonal Salad, New Potatoes

“Little Acorn Farm” Pork Tenderloin wrapped in Pancetta with Pressed Belly

Potato and Apple Croquette, Stir Fried Savoy Cabbage, Calvados Jus

Devon Farm Beef Fillet with Foie Gras (6oz)

Wild Mushroom and Thyme Rosti, Truffle, Red Wine & Madeira Jus

Loin of Jurassic Farm Rose Veal

Jerusalem artichoke Puree, Asparagus, Girolle Mushroom Cream

Roasted Yorkshire Grouse Crown and Confit Leg Pasties

Hasselback Potato, Braised Red Cabbage, Celeriac Puree, Fine Beans, Juniper and Conker Gin Jus

*£8.50 Supplement

West Country Duck Breast

Tarragon Mustard Creamed Potato, Glazed Turnips with Pancetta, Griottine Cherry Jus

Corn Fed Chicken and Avocado Salad

Asparagus Spears, Raspberry Vinegar Dressing, Served with Cornish New Potatoes

Wild Mushroom Risotto

Asparagus, Broad Beans and Cherry Tomatoes

(Red meat is cooked pink unless requested otherwise.)

SIDES - £4.00

Green Salad and Garlic Crouton, Frites, Sweet Potato Fries, Glazed Turnips with Pancetta, Cornish New Potatoes, Seasonal Salad, Truffle Cauliflower Cheese, Wilted or Cream Spinach, Creamed Potato, Seasonal Vegetables



Service Charge: We Feel the Choice Should Be Left To Our Customers To Show Their Appreciation

3 courses with Coffee and Petits Fours £55.00 including VAT

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