

Restaurant 1649

Amuse Bouche

Soup

homemade soup of the day

Ham

crispy egg, chips, black pudding, pea puree

Heritage Tomatoes

hen's egg, asparagus, bacon

Morecombe Bay Shrimps

avocado, chilli, lime, pineapple, coriander, apple & lime sorbet

Cured Rainbow Trout

apple vanilla puree, fennel, frissée salad

Panna Cotta

Goat's cheese, walnut praline, beetroot textures

Lamb Rump

confit shoulder, boulangère potato, savoy cabbage, cherry tomatoes

Corn Fed Chicken

braised baby gem, macaroni pasta, truffle butter sauce

Hake

rainbow chard, butter bean puree, saffron potatoes, Parma ham

Market Fish

catch of the day, summer vegetables, new potatoes

Pork Belly

carrot & star anise puree, asparagus, chorizo, confit potatoes, apple foam

Risotto

pea, crispy artichoke, parmesan

Chocolate

mousse, muscavado sponge, kirsch ice cream, chocolate tuile

Lime

parfait, rum & raisin puree, banana sorbet, coriander

Rhubarb

soufflé, gin & tonic sorbet

Strawberry & Cream

semifreddo, pistachio, meringue

Cheesecake

lemon jelly, mango foam, soused blackberries, yogurt & honey sorbet

Cheese

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

Coffee, Teas & Dorset Fudge

Specialty coffee £1.50 supplement

Liqueur coffee £3.00 supplement

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