

# Restaurant 1649

## **Amuse Bouche**

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### **Soup**

homemade soup of the day

### **Smoked Haddock**

curried cream, bhaji, poached quail egg, raisins

### **Beef**

carpaccio, truffle aioli, parmesan, cress

### **Asparagus**

pannacotta, feta, toasted almonds

### **Chicken & Leek**

terrine, red pepper coulis, sweet pickled vegetables

### **Cannelloni**

crab, crispy kale, bisque

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### **Lamb (£2.75 supplement)**

seared rump, braised shoulder, dauphinoise potatoes, carrot puree

### **Hake**

chorizo, butterbeans, pommes dauphine

### **Chicken**

pearl barley, mushroom, leek, puff pastry crisp

### **Beef**

braised feather blade, roast carrots, spinach potato rosti, jus

### **Rotolo**

spinach, ricotta, sundried tomato, pickled kohlrabi, butternut squash sauce

### **Turbot (£2.00 supplement)**

samphire, mussel broth, saffron potatoes

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### **Soufflé**

blood orange, dark chocolate sorbet, hazelnut tuile

### **Trifle**

rhubarb jelly, vanilla cream, rhubarb purée

### **'Cheesecake'**

blueberry, granola, mint sorbet

### **Tart**

salted caramel, Earl Grey ice cream, bitter chocolate sauce

### **Parfait**

banana parfait, charred pineapple, peanut brittle

### **Cheese**

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

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### **Coffee, Teas & Dorset Fudge**

Specialty coffees £1.50 supplement

Liqueur coffees £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