

Restaurant 1649

Amuse Bouche

Soup

homemade soup of the day

Chicken Terrine

cranberry, chestnuts

Mini Game Pie

red cabbage, roasted root vegetables

Smoked Haddock

mussel & leek broth

Gin Cured Salmon

confit potatoes, sweet mustard dressing

Goats Cheese Arancini

beetroot textures, basil quaver

Pork Belly

chorizo, butterbean cassoulet

Slow Cooked Guinness Beef

truffle mash, dumpling, roasted vegetables

Market Fish

catch of the day, vegetables, new potatoes

Venison (£2.75 supplement)

loin, parsnip purée, sauerkraut, brussel sprouts, fondant potato

Open Lasagne

spinach, mushroom, chestnut, mascarpone cream

Seabass

crushed new potatoes, fennel purée, cream emulsion

White Chocolate & Cherry Snowball

coffee panna cotta

Roast Pear

granola, chestnut, brandy ice cream

Carrot & Toffee Sponge

praline ice cream

Rice Pudding

spiced nuts, toffee sauce

Fondant

kirsch cherry ice cream

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