



## DINNER

**Sample menu for 2019 - we reopen on January 23<sup>rd</sup>**

Angel Hair Fries

Dorset Estuary Rock Oyster

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Cured Chalk Stream Trout, Apple, Fennel & Dill

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Crab & Langoustine Bisque, Gruyere, Sourdough

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Butter Poached Hake, Wilted Wild Garlic, Jersey Royals

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Strawberries Poached in Moscato, Ricotta Ice Cream & Meringues

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Baron Bigod, Medjool Dates & Buttermilk Crackers (£6 Supp)

*Suggested pairing: Somerset Pomona - £4.80*

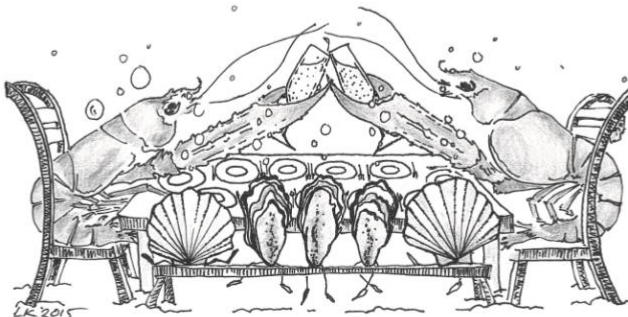
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**£50 per person**

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Supplementary Wine Pairing - £55

An optional service fee of 12.5% will be added to your drinks bill



# The Route:

