



THE CONNAUGHT BRASSERIE & BAR

NIBBLES

CRISPY CRACKLING 3.75
BRAMLEY APPLE PUREE

MARINATED MIXED OLIVES 3.75

TEAR AND SHARE LOAF 5.50
INFUSED OIL, BALSAMIC AND MIXED
OLIVES, SERVES TWO

STARTERS

**CRISPY PRESSED CHICKEN
TERRINE** 7.00
BABY GEM AND CAESAR DRESSING

SLOW COOKED OCTOPUS 8.00
WHITE BEAN SALAD, SALSA VERDE,
NASTURTIUM

WHITE DORSET CRAB 7.50
CHILLED CUCUMBER GAZPACHO,
PICKLED KOHLRABI, APPLE SALAD
AND APPLE BLOSSOM

ROASTED CONFIT DUCK LEG 7.00
SOUSED SUMMER VEGETABLES,
HONEY AND LIME

**ROASTED VEGETABLE AND
DORSET CHEDDAR TART** 6.50
WILD ROCKET, PICKLED CANDIED
BEETROOT

SOUP AU PISTOU 6.50
SUMMER VEGETABLES, TOMATO,
CANNELLINI BEANS AND MACARONI

TAPAS

VEGETARIAN TAPAS 11.50
DORSET CHEESES, BREADS AND
ROASTED VEGETABLES, OILS AND DIPS

TAPAS 12.50
LOCAL CURED COPPA, BRESOLA,
AND SERRANO, MARINATED FISH AND
FETA, HUMMUS & INFUSED OILS,
WARM BREAD

FROM THE LAND

ROAST RUMP OF LAMB 19.00
POTATO GNOCCHI, BROAD BEANS, CRISPY
SWEETBREADS, CONFIT TOMATO AND
LAMB JUS

ROASTED PORK BELLY 16.50
CELERIAC REMOULADE, APPLE PUREE, WILTED
BABY SPINACH, CRISPY PORK CROQUETTE,
CIDER JUS

BRINED CHICKEN BREAST 16.00
FINE BEANS, SLOW COOKED TOMATOES,
CHAR-GRILLED POTATOES, CRISPY SHALLOTS,
SOFT QUAIL EGG, GREMOLATA

BUTTERMILK CHICKEN BURGER 14.50
TOASTED BRIOCHE BUN, RED CABBAGE
PICKLE, HARISSA MAYONNAISE, SKIN ON FRIES

FROM THE SEA

BEER BATTERED HADDOCK 14.50
CRUSHED MARJORAM PEAS, THICK CUT CHIPS
& TARTARE SAUCE

SEARED FILLET OF JOHN DORY 21.00
BOUILLABAISSE, SAMPHIRE, PARMESAN AND
FENNEL TEXTURES

PAN SEARED STONE BASS 18.00
SPELT SALAD, POMEGRANATE, ALMONDS &
SULTANAS, CHIMICHURRI

MOULES FRITES 15.00
LOCAL ROPE GROWN MUSSELS, CRISPY SKIN
ON FRIES AND AIOLI

FROM THE GARDEN

PANZANELLA SALAD 9.50
BUFFALO MOZZARELLA, MARINATED
TOMATOES, CROSTINI AND CHARDONNAY
DRESSING
ADD CHICKEN BREAST 3.50

**SWEETCORN AND SPRING ONION
RISOTTO** 12.50
SWEETCORN CRISP AND CHARRED SPRING
ONIONS

CHICKPEA TAGINE 13.50
ORANGE AND APRICOTS, SERVED WITH
LEMON SCENTED COUS COUS AND GRILLED
FLAT BREAD (VEGAN)

SOUP AU PISTOU 11.50
SUMMER VEGETABLES, TOMATO, CANNELLINI
BEANS AND MACARONI

STEAKS

OUR LOCALLY SOURCED GRASS FED STEAKS ARE
SERVED WITH SKIN ON FRIES, GRILLED VINE TOMATO,
WATERCRESS & CAFÉ DE PARIS BUTTER

100Z RUMP 17.00

100Z SIRLOIN 21.00

100Z RIB EYE 23.00

SIDES

**PURPLE SPROUTING BROCCOLI
AND TOASTED ALMONDS |
SKIN ON FRIES | SWEET POTATO
FRIES | THICK CUT CHIPS |
GREEN OR MIXED SALAD |
BUTTERED NEW POTATOES |
THICK CUT CHIPS** 3.75
EACH

DESSERTS

CHEF'S DESSERT PLATTER 13.00
THE PERFECT WAY TO FINISH YOUR MEAL,
CHEF'S CHOICE DESSERT SELECTION
SERVES UP TO 2 GUESTS

GLAZED LEMON TART 7.00
ICED RASPBERRY SOUFFLÉ, RASPBERRY GEL

**WHIPPED CHOCOLATE
CHEESECAKE** 7.50
HOB NOB CRUMB, RUBY CHOCOLATE AND
MIXED BERRIES

BAY & HIBISCUS PANNA COTTA 6.50
STEEPED STRAWBERRIES

CHILLED RICE PUDDING 6.50
STRAWBERRY COMPOTE, LEMON DRIZZLE
CAKE

PEACH & ALMOND CREAM TART 7.50
PEACH SALSA, VANILLA ICE CREAM

**SELECTION OF ARTISAN DORSET
AND BRITISH CHEESES** 9.00
HOMEMADE CHUTNEYS, CRACKERS,
GRAPES AND HURN VILLAGE HONEYCOMB

SELECTION OF ICE CREAMS 6.00
THREE SCOOPS

ALL OF OUR DISHES ARE LOCALLY SOURCED WHEREVER POSSIBLE, USING THE FRESHEST AND FINEST OF INGREDIENTS.
IF YOU HAVE A SPECIAL DIET PLEASE ASK THE TEAM FOR SUITABLE DISHES