



SAMPLE FESTIVE MENU

PRICES AND DISHES SUBJECT
TO CHANGE

OPENING TIMES

LUNCH 12.00-14.00

DINNER 17.30-21.00

THE CONNAUGHT BRASSERIE & BAR

WHILE YOU WAIT

SALTED PORK CRACKLING 4.00
APPLE PUREE

TEAR AND SHARE BREAD BOARD (V) 4.00
SALTED BUTTER, BALSAMIC OLIVE OIL

HOMEMADE CRANBERRY FOCACCIA (V) 4.50
OLIVE TAPENADE

MARINATED MIXED OLIVES (V) 4.00

PIGS IN BLANKETS 4.50
CRANBERRY SAUCE

MOZZARELLA STICKS (V) 4.00
CRANBERRY SAUCE

SIDES

- ROAST POTATOES 3.75 EACH
- ROASTED BRUSSELS SPROUTS & BACON
- HONEY GLAZED CARROTS & PARSNIPS (V)
- SKIN ON FRENCH FRIES (V)
- BLACK GARLIC MASH POTATO (V)

TO START

HAM HOCK TERRINE 7.25
APPLE PUREE, APRICOT AND RED ONION CHUTNEY, PICKLED CUCUMBER, TOASTED BREAD

BAKED BRIE EN CROUTE (V) 7.00
GOLDEN PUFF PASTRY, SOMERSET BRIE, CRANBERRY GEL, HAZELNUT CRUMBLE

CONNAUGHT PRAWN COCKTAIL 7.00
PICKLED CUCUMBER, CRISPY CAPERS, LEMON TUILE

ROAST PARSNIP SOUP 6.00
BACON & SMOKED CHEDDAR CRUMB

DORSET CONKER GIN CURED SALMON 7.95
BEETROOT & GRAPEFRUIT SALAD

DORSET SPICED CRAB TIAN 9.00
CUCUMBER & GINGER JELLY, CANDIED PISTACHIO NUTS, COMPRESSED PEARS

HOME SMOKED PIGEON BREAST 7.50
PLUM PUREE, PICKLED FENNEL AND ORANGE SALAD

SALT BAKED HERITAGE BEETROOT(V) 7.00
GOAT'S CHEESE CRUMB, PICKLED BLACKBERRIES, BEETROOT GEL

STEAKS

OUR STEAKS ARE LOCALLY SOURCED FROM FOSSIL FARM IN DORSET, LOCATED ON THE WORLD-FAMOUS JURASSIC COAST. STEAKS ARE SERVED WITH SKIN ON FRIES, GRILLED VINE TOMATO, WATERCRESS AND BLACK GARLIC BUTTER OR PEPPERCORN SAUCE

100Z RUMP 18.00

100Z SIRLOIN 26.00

THE MAIN

ROAST BREAST OF TURKEY 15.50
SAGE AND ONION STUFFING, CHIPOLATA WRAPPED IN BACON, SEASONAL VEGETABLES. ROAST POTATOES, PAN JUS

BRAISED FEATHER BLADE OF BEEF 14.00
FONDANT POTATO, SAVOY CABBAGE, THYME JUS

SEARED FILLET OF SALMON 15.50
CRUSHED POTATOES, RAINBOW CHARD, TOMATO SALSA

PAN FRIED STONE BASS 16.50
SAFFRON VELOUTE, CRUSHED NEW POTATOES, MUSSELS, SAMPHIRE, CONFIT CHERRY TOMATOES

CHESTNUT & WILD MUSHROOM STUFFED CHICKEN BREAST 15.50
FONDANT POTATO, ROASTED BRUSSELS SPROUTS & BACON, MADEIRA SAUCE

BEER BATTERED HADDOCK 15.00
TRIPLE COOKED CHIPS, GARDEN PEAS, TARTAR SAUCE

VENISON LOIN 19.00
CAVALO NERO, BLACK GARLIC MASH, ROASTED ONIONS, BABY CARROTS & RED CURRANT JUS

ROASTED RED PEPPER, GARDEN PEA & MASCARPONE RISOTTO (V) 14.00
PARMESAN CRISP, MICRO SALAD

DUO OF PORK 16.50
BRAISED PIG'S CHEEKS, HAM HOCK CROQUET, HONEY GLAZED BABY BEETROOT, RED WINE JUS

6OZ TURKEY BURGER 14.50
GRILLED BACON, SAGE & ONION STUFFING, SMOKED CHEESE, TOASTED BRIOCHE BUN, BABY GEM LETTUCE, TOMATOES, CRANBERRY RELISH, FRENCH FRIES

PAN FRIED HALIBUT 18.00
LEEK MASH POTATO, WILD MUSHROOM, PEA FRICASSEE, CRISPY LEEKS, VANILLA BEURRE BLANC

ROASTED BUTTERNUT SQUASH 14.00
CHARD, BRUSSELS SPROUTS, HAZELNUT, CHESTNUT, CRISPY CAVALO NERO, BABY CARROTS

TO FINISH

HOMEMADE CHRISTMAS PUDDING 7.25
ROLLED IN PISTACHIO NUTS, BRANDY CUSTARD

CHERRY BAKEWELL TART 7.00
ROAST FIGS, CHERRY PURÉE, VANILLA ICE CREAM

WARM CHOCOLATE BROWNIE 7.00
CHOCOLATE SAUCE, BERRY COMPOTE

ORANGE POSSET 7.00
GINGER NUT CRUMB, CANDIED ORANGE

SELECTION OF ARTISAN DORSET AND BRITISH CHEESES 9.50
FUDGE'S BISCUITS, QUINCE JELLY, GRAPES, CELERY

RUM & RAISIN CRÈME BRULEE 7.00
CINNAMON SHORTBREAD

CHOCOLATE & WHISKY MOUSSE 7.25
CHANTILLY CREAM, CANDIED PISTACHIO NUTS