

## Starters

Tempura tiger prawns, served with our creamy chilli dip	£ 6.95
Houmous pate, served with spicy tortillas & a roast vegetable salad^	£ 4.75
Fan of seasonal melon with fresh fruits, locally made sorbet & raspberry couli	£ 4.95
Twice baked smoked salmon and crayfish soufflé served with a marinated cucumber & fennel salad	£ 7.50
Pressed ham hock terrine, served with a celeriac remoulade, mixed leaves & crispy croutes	£ 5.95
Thinly sliced sweet cured duck breast served with chilled roasted beetroot and lentils, horseradish cream, orange & star anise dressing	£ 6.95
Soup of the day	£ 4.50
Antipasto of cured meats, served with marinated olives, sun dried tomatoes & houmous dressed with olive oil & balsamic syrup	£ 6.25

## Mains

6oz Char grilled mini fillet steak, served on a braised blade of steak & oxtail, creamed potatoes with a Madeira & shallot jus. Topped with parsnip crisps	£19.95
10oz west country sirloin steak, served with a peppercorn or button onion, smoked bacon & mushroom sauce. Accompanied with fries & a tomato & onion salad.	£18.50
Oven roasted breast of chicken, with dauphinoise potatoes & fine beans finished with a preserved lemon & smoked chilli jus	£12.95
Trio of sautéed garlic mushrooms (button, shiitake & yellow girolle) flambéed in brandy cream sauce finished with chives, garnished with basmati rice, served with a mixed leaf salad	£ 12.45
Oven roasted breast of Gressingham duck, potato rosti, ratatouille, Balsamic glazed roasted cherry tomatoes	£16.50
Pan seared Scottish scallops, gazpacho sauce and garnish served with homemade tagliatelle, sundried tomato & basil	£16.95
Pan fried fillet of line caught wild sea bass served on a leek, pea, broad bean and crayfish risotto, finished with pea shoots, lemon and basil dressing	£16.50

Locally made venison & wild boar sausages, set on creamed potato & butternut squash, onion & fresh horseradish jus, served with a ragout of wild mushrooms & peas	£11.95
Homemade tagliatelle tossed with toasted pine nuts crushed anchovies capers & parsley finished with pesto & parmesan (vegetarian option with no anchovies)	£10.95
Roast rump of lamb served on creamed potatoes, sautéed spinach & sweet garlic, asparagus mousse - braised lamb fritters with a marsala & tarragon jus	£15.50
Slow cooked belly of pork on creamed potatoes finished with beetroot, roast root vegetables spiced with Worcester sauce and cracked black pepper, coriander & sesame jus	£13.95

## Sides

All priced at £2.50 each

French Fries; Daulphinoise potatoes; Mashed Potato; French Beans; Roasted root veg; Sautéed spinach; Vine cherry tomato & red onion salad

## Sweets

All priced at £4.50 each

Cambridge burnt cream (vanilla crème brûlée), served with shortbread biscuits

Sticky toffee pudding, served with butterscotch sauce & vanilla ice cream

Almond & macaroon baked Alaska, served with a caramel sauce^

A selection of ice cream or sorbet, from Barford farm (near Wimborne)

Three local cheeses, with homemade chutney & locally made biscuits (with 50ml of Tawney port £7.50)

Fresh raspberry Eton mess, raspberry sauce, caramelized Dorset cereals^

Meringue rosettes filled with vanilla cream, garnished with mango, strawberries, raspberries and a duo of sauces

Melting chocolate fondant served with locally made hazelnut ice cream^ £5.25

A selection of Ports and Sherries available, please ask for a list

Cappuccino £ 2.25 Coffee £ 2.00 Café Latte £ 2.25 Liqueur Coffee £ 3.75

### **1812 Gift Vouchers Available!**

**The perfect gift of food and drink is now available by purchasing an 1812 gift voucher. Just ask a member of staff for more details.**

We source all of our produce as locally and as seasonally possible. We offer tap water instead of bottles of still water to reduce our impact on the environment.

^NB: Some of our dishes may contain nuts or traces of nuts. If unsure please ask a member of staff.

A 10% service charge will be levied on all tables of six or more [www.eighteen-twelve.com](http://www.eighteen-twelve.com) 01202 20 30 60