



1812 Table d'hôte menu

Homemade bread and marinated 1812 Olives £0.85

Soup of the day

Grilled fillets of mackerel set on a sweet relish bruschetta with a fresh herb dressing

Tossed salad of local rosary goats cheese (Salisbury), roast vegetables and vine cherry tomatoes, pesto dressing, croutons and parmesan shavings

Pulled pork belly and ham hock salad with granny smith apple, honey and grain mustard dressing topped with crisp prosciutto ham

West Country Sirloin Steak, served with a triple fried hand cut chips and a tomato and onion salad with a choice of peppercorn or button onion, smoked bacon and mushroom sauce

Pan fried breast of chicken with dauphinoise potatoes, glazed baby carrots and a red wine jus

Trio of roasted beetroot and local squash risotto topped with rocket leaves and straw potatoes

Pan fried fillet of local rainbow trout, roasted pink for potatoes with smoked bacon, mussels and paprika, olive oil and balsamic dressing, topped with fennel and cucumber

Pan fried breast of local pheasant, spaghetti of rainbow carrots, quince and pear tart tartin sloe gin and juniper jus

Poached pear and roasted hazelnut Eton mess, finished with caramelised Dorset cereals, dark chocolate sauce

Dark chocolate cup filled with a white chocolate mousse, served with raspberries and popping candy

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

Three local cheeses, with homemade chutney and locally made biscuits (with 50ml of chilled Tawny port add £3.00)

3 courses £23.95

[^]NB: Some of our dishes may contain nuts or traces of nuts. If unsure please ask a member of staff. A **voluntary 10% service charge will be levied on all tables of 6 or more.** 01202 203050 www.eighteen-twelve.com