



THE DORSET ARMS



PLEASE ASK ABOUT OUR WEEKLY SPECIALS

FOR THE TABLE

Artisan Bread with Extra Virgin Olive Oil, Balsamic & Butter (v) 3.00

Radis au Beurre with Smoked Sea Salt (v) 5.50

Houmous with Red Onion Marmalade & Pitta Bread (v) 5.50

Halloumi Fries with Chilli Sauce (v) 6.00

Chargrilled Padrón Peppers (v) 5.50

Manchego & Chorizo Croquettes 6.00

STARTERS

Beetroot Soup with Sour Cream & Dill (v) 5.50

West Mersea Rock Oysters, pair/half dozen/dozen 5.00/14.00/25.00

Smoked Cods Roe on Toast 8.50

Traditional Prawn Cocktail 7.50

Buckhurst Scotch Egg with Mustard Mayonnaise 7.50

Venison Carpaccio 7.50

Game Terrine with Cornichons 8.00

SALADS

Smooth Goats Cheese & Beetroot Salad with Glazed Walnuts 7.50/14.00

Endive, Green Bean & Roquefort Salad 7.00/13.00

Chicken, Bacon & Avocado Salad 8.00/14.50

MAINS

Whole Lemon Sole with Brown Shrimp Butter, Samphire & Pommes Frites 18.00

Half or Whole Grilled Cornish Lobster with Buttered Peas & Pommes Frites 27.00/50.00

Royal Fish & Chips with Béarnaise Sauce or Tartare Sauce 14.50

Whole Roasted Grouse with Bread Sauce, Bacon, Breadcrumbs & Game Chips 28.00

Venison Steak with Parmentier Potatoes, Spinach with Red Current Jus or Paloise Sauce 19.50

Flat Iron Chicken with Rocket Salad 14.00

Buckhurst Beef Burger, Buckhurst Venison Burger or Kid Goat Burger * 13.00

**Add Brighton Blue Cheese or Olde Sussex Cheese or Bacon 1.00 Each*

Chargrilled Sussex Buckhurst Bar Steak (Bavette) & Pommes Frites 14.00

Cobdowns Farm Sirloin Steak with Pommes Frites 23.00

Chargrilled Sussex Côte de Boeuf with Béarnaise Sauce & Rocket Salad 60.00

SIDES – 3.00 Each

Pommes Frites
Twice Cooked Hand Cut Chips
Buttered New Potatoes
Creamed Mashed Potatoes
Parmentier Potatoes
Spinach à la Crème or Buttered

Green Beans with Pancetta
Minted Petit Pois
Braised Endive
Braised Red Cabbage
Mixed Salad
Green Salad

PUDDINGS

Lemon & Lime Posset 5.50

Date & Ginger Pudding with Hot Fudge Sauce & Ice Cream 6.50

Plum & Apple Crumble with Cream or Ice Cream 7.00

Chocolate & Hazelnut Brownie with Hot Fudge Sauce & Ice Cream 7.00

Trio of Miniature Puddings* Cambridge Burnt Cream, Lemon & Lime Posset & Petit Pot de Chocolate 7.50

**Or 3.00 Each*

ICE CREAM AND SORBETS

Taywell's Ice Cream 1.50 per scoop

Vanilla, Chocolate, Strawberry, Coffee, Salted Caramel, Honeycombe

Taywell's Sorbet 1.50 per scoop

Raspberry, Lemon, Blackcurrant, Mango

The Dorset Arms' Ice Cream 2.50 per scoop

Bitter Chocolate, Lemon, Orange

CHEESEBOARD

Mainly locally sourced and some French

3 Cheese Selection 10.00

5 Cheese Selection 15.00

Olde Sussex - The award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw British Frisian cows' milk. It has an open and bouncy texture and is superbly butter-rich in colour. The Traditional Cheese Dairy is based in Stonegate, East Sussex and uses raw grass-fed milk from neighbouring Lulling's Farm in Cuckfield.

Comte – Cow's Milk, Artisan, France- Dense, firm, grainy, open, smooth and supple. a French cheese produced in the Jura Massif region of Eastern France. The unpasteurised cow's milk used is mainly from Montbeliarde Cattle or French Simmental (or crossbreeds of the two). This hard mountain cheese is matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour. Considered one of the finest cheeses in the world.

Brighton Blue – Stilton Style, Horsted Keynes, Sussex - A medium strength, semi soft, creamy blue cheese. It is a blue veined cheese made with pasteurized cows' milk. Award winning Sussex dairy

Flower Marie – Soft Ewe's Milk Cheese, East Sussex- creamy, citrusy, mushroomy, sweet & tangy. A delicate little artisanal cheese made from sheep's milk. The name Flower Marie is inspired from the Corsican sheep cheese, 'Fleur de Maquis'. Soft in texture, the milk is sourced from a herd of Friesland-Dorset sheep. It is matured for a minimum of three weeks at the end of which the square moulds develop a bloomy, pinkish rind.

Waterloo – Unpasteurised Guernsey Milk Soft Cheese, Berkshire. Creamy, firm, smooth & buttery. A mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire in the United Kingdom. The cheese is made from unpasteurised Guernsey milk sourced from a farm near Henley. Waterloo is luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass.

Tunworth – Cow's Milk, Camembert, Hampshire – a soft, white-rinded cheese wonderfully reminiscent of its French cousin. From the first ladle of pasteurised whole cow's milk. The cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Brie du Meaux – Cow's Milk, Brie, France. Creamy and smooth. Named after the town of Meaux, it is a French cheese produced in the region of Brie. This is a raw, soft unpasteurised cow's milk cheese covered with a bloomy rind, a result of inoculation with *Penicillium Candidum* moulds. As the cheese ages, the rind develops red or brown patches. Brie has a milk and rich taste underlined by sweet and buttery flavours of mushrooms or truffles and almonds.

Valencay – Goats Milk, Blue-veined, France. – Creamy, runny, smooth and soft-ripened, one of the classic French cheeses made in the province of Berry in central France. An unpasteurised goats-milk cheese, its rind has a rustic blue-grey colour which is made of the natural moulds. The rind is then darkened by dusting charcoal powder.

Spenwood – Ewe's Milk, Parmesan Style, Berkshire - Dense and smooth, nutty & sweet. Produced in the region named 'Berkshire', the cheese is made using unpasteurised sheep milk. Has a cheese with caramel flavour and thin, grey and evenly distributed natural rind

Vegetarian and Children's Menus available on request.

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