#  THE DORSET ARMS

PLEASE ASK ABOUT OUR WEEKLY SPECIALS

## FOR THE TABLE

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

#### **Chargrilled Padron Peppers** 5.50

**Radis au Beurre** with Smoked Sea Salt (v) 5.50

**Halloumi Fries** with Chilli Sauce (v) 6.50

## STARTERS

**Pea & Mint Soup** hot or cold (v) 6.00

**English Asparagus** with Butter or Hollandaise 8.00

**West Mersea Rock Oysters,** pair/half dozen/dozen 6.00/15.00/29.00

**Traditional Prawn Cocktail** 8.50

**Crab on Toast** 8.50

**Duck Liver Parfait** with House Chutney 8.50

**Buckhurst Scotch Egg** with Mustard Mayonnaise 8.50

## SALADS

**Courgette & Buffalo Mozzarella Salad** with Lemon & Mint Dressing (v)7.50/15.00

**Endive, Green Bean & Roquefort Salad** (v) 8.00/14.00

**Chicken, Bacon & Avocado Salad** 8.50/16.00

## MAINS

**Fig & Chilli Tagliatelle** (v)14.00

**Royal Fish & Chips** with Béarnaise Sauce or Tartare Sauce 15.50

**Pan Seared Sea Bass** with Salsa Verde, English Asparagus & Buttered New Potatoes 17.50

#### **Chargrilled Flat Iron Chicken** with Rocket Salad 15.00

#### **Buckhurst Beef Burger** **or Buckhurst Venison Burger** \*14.00

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

**Chargrilled Sussex Buckhurst Bar Steak** (Bavette) & Pommes Frites 15.00

*\*Add Bearnaise 1.50*

**Buckhurst Venison Steak** with Pommes Frites & Paloise Sauce 20.00

## SIDES – 3.50 Each

Pommes Frites

Twice Cooked Hand Cut Chips

Buttered New Potatoes

Spinach à la Crème or Buttered

Green Beans with Pancetta

Minted Petit Pois

Mixed Salad

 Green Salad

## PUDDINGS

**Lemon Posset** 6.00

 **Roasted Bramley Apple & Plum Crumble** 7.50

 **Strawberry Pavlova** 7.00

**Chocolate & Hazelnut Brownie** with Hot Fudge Sauce & Ice Cream 8.00

**Trio of Miniature Puddings**\*Cambridge Burnt Cream, Lemon Posset & Petit Pot de Chocolat 8.50

\**Or 3.50 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.

**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 Uckfield.

***Comte*** *–* Cow’s Milk, Artisan, France- Dense, firm, grainy, open, smooth and supple. This cheese is 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

***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.

***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. 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.

***Spenwood*** *–* Ewe’s Milk, Parmesan Style, Berkshire - Dense and smooth, nutty & sweet. This cheese is made using unpasteurised sheep milk. It has as a caramel flavour and thin, grey and evenly distributed natural rind

*Children’s Meals available on request.*

The Dorset Arms, Buckhurst Park, Withyham, Hartfield, TN7 4BD | 01892 770278 | [www.dorset-arms.co.uk](http://www.dorset-arms.co.uk)

Wifi: dorsetarms

Everything is locally sourced where possible, particularly the Buckhurst organic beef, sausages and eggs. Game may contain traces of shot. Some dishes may contain nuts and traces of nuts. Should you have any dietary requirements, please inform a member of Staff.

 A discretionary 12.5% optional service charge will be added to your bill