#  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** (v) 5.50

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

**Garlic Tiger Prawns** with Tomato & Basil Sauce7.00

**Slow Roasted Pork Belly** with Harissa 6.50

## STARTERS

**Leek & Potato Soup** (v) 6.00

**Groombridge Asparagus** with Butter or Hollandaise (v) 8.00

**Traditional Prawn Cocktail** 8.50

**Whitebait** with Aioli 7.50

**Pork & Chicken Liver Terrine** with Fig Jam 8.50

**Buckhurst Scotch Egg** with Mustard Mayonnaise 8.50

## SALADS

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

**Smooth Goats Cheese & Beetroot Salad** with Glazed Walnuts(v)7.50/15.00

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

## MAINS

**Asparagus & Prawn Fettuccine** (v)14.00

**Royal Fish & Chips** with Béarnaise Sauce or Tartare Sauce 16.00

**Pan Seared Sea Bass** with Salsa Verde, Green Beans& Buttered New Potatoes 17.50

**Duck Magret** with Charred Pineapple & Parmentier Potatoes 18.50

#### **Buckhurst Beef Burger**\*15.00

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

**8oz Chargrilled Sussex Buckhurst Bar Steak** (Bavette) & Pommes Frites 16.00

*\*Add Bearnaise 1.50*

**8oz Sussex Ribeye Steak** withTwice Cooked Hand Cut Chips & Café de Paris Butter28.00

## 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

 **Vanilla Panna Cotta** with Raspberries 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**

 Lemon, Orange

**The Dorset Arms’ Sorbet 3.00 per scoop**

Prosecco & Elderflower

## 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.

***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

***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.

***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.

***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.

*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