

# Gold Room

## DINNER, BED & BREAKFAST SAMPLE MENU

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### TO START

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Soup of the day (ve,vg,gf)  
*served with warm crusty bread roll*

Herb breaded Somerset Brie  
*with salad garnish, rich red onion marmalade*

Cajun spiced chicken skewers (gf)  
*roasted sesame seeds, fresh coriander*

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### THE MAIN EVENT

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Catch of the day (gf)  
*today's fresh fish with chef's twist*

Roast leg of Welsh lamb (gf option)  
*with roast potatoes, rosemary and redcurrant jus and onion ring*

Slow cooked Gressingham duck leg (gf)  
*sautéed potatoes, buttered seasonal vegetables, tangy berry jus*

***Above mains are served with seasonal vegetables and choice of potatoes***

Chargrilled Sirloin steak (gf)  
*cooked to your liking, chunky chips, grilled tomato, peppercorn sauce or cafe de Paris butter*  
(£5.95 supplement)

Curried lentil with sweet potato and spinach (ve,vg,gf)  
*coconut rice, naan bread, poppadom, mango chutney*

Gold Room Salad (option of ve,vg,gf)  
*with a choice of warm chicken or smoked salmon or falafel with tomatoes lettuce and peppers*

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### SOMETHING ON THE SIDE £3.50

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Chunky chips (ve,vg,gf), Chip shop curry sauce (ve,vg,gf), Sautéed potatoes (ve,vg,gf),  
Dressed summer salad (ve,vg,gf), Crispy onion rings (vg), Steamed seasonal vegetables (ve,vg,gf)

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### DESSERT

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White chocolate crème brûlée (vg,gf)  
*with orange short bread*

Summer fruit cheese cake (vg)  
*with tangy summer fruit compote*

Chocolate torte with Raspberry Coulis (vg,gf)  
*with fresh whipped cream*

Selection of ice cream and Sorbet (vg,gf)  
*drizzled with fruit coulis*

Pudding of the day  
*ask for today's offer*

Hand cut fresh fruit salad

Dorset cheese sampler (vg,gf)  
*a selection of local cheeses with grapes and biscuits*

*ve-vegan, vg-vegetarian, gf-gluten free*

### ALLERGIES AND INTOLERANCES

*If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients*

# Wine List

Bin No		Taste Guide	125ml	175ml	250ml	Bottle
<b>WHITES</b>						
1	Comte Alexandre Ugni Blanc, France <i>Fruity, pear, citrusy- easy drinking.</i>	2	£4.00	£5.00	£6.50	£18.50
2	Casa Santiago Sauvignon Blanc, Central Valley, Chile (ve) <i>Grapefruit, Elderflower, limes, dry.</i>	1	£4.50	£6.00	£7.25	£20.00
3	Botter Pinot Grigio, Veneto, Italy (ve) <i>Floral, honey, lemon, grapefruit.</i>	1	£5.00	£6.25	£7.50	£21.00
4	Douglas Green Chenin Blanc, South Africa (ve) <i>Ripe peach, lemon and apple.</i>	2				£22.00
5	Soldiers Block Chardonnay, Langhorne Creek, Australia (ve) <i>Vanilla, ripe apricot and peachy intensity.</i>	2				£23.50
6	Cloud Factory Sauvignon Blanc, Marlborough, New Zealand <i>Limey, tropical and gooseberry.</i>	1	£6.50	£7.50	£9.25	£26.50
7	Domaine Saint Paul Colline Picpoul de Pinet, France <i>Floral, green apple, ripe lemon.</i>	1				£27.00
8	Domaine du Chateau D'Eau Viognier (Organic), France <i>Peach, apricot, floral, citrus.</i>	1				£29.00
<b>ROSÉ</b>						
9	Compass Point White Zinfandel Rosé, USA <i>Watermelon, cranberry- sweeter one.</i>	3	£4.50	£6.00	£7.25	£20.00
10	Botter Pinot Grigio Rosato, Sicily, Italy (ve) <i>Red apple, cranberry.</i>	2	£5.00	£6.25	£7.50	£21.00
11	Exhib' Rosé, Cap d' Agde, France <i>Redcurrent, cherry, peachy.</i>	1				£25.00
<b>REDS</b>						
12	Comte Alexandre Syrah, France <i>Spicy plummy and blueberry.</i>	B	£4.00	£5.00	£6.50	£18.50
13	Casa Santiago Cabernet Sauvignon, Central Valley, Chile (ve) <i>Blackfruit, dark plum powerful.</i>	C	£4.50	£6.00	£7.25	£20.00
14	Botter Merlot, Veneto, France (ve) <i>Raspberry, plums, strawberry.</i>	C	£5.00	£6.25	£7.50	£21.00
15	Listening Station Shiraz, Australia <i>Spicy- plums, chocolatey.</i>	C				£23.50
16	Santa Alba Reserve Pinot Noir, Curico Valley, Chile (ve) <i>Smokey- redfruit, cinnamon.</i>	B				£25.00
17	Los Haroldos Chacabuco Malbec, Mendoza, Argentina (vg) <i>Plums, damsons, cherries, Big.</i>	C	£6.50	£7.50	£9.25	£26.50
18	Domaine La Baume Cabernet Sauvignon, France <i>Plums, damsons, cherries, Big.</i>	D				£28.00
19	L de Lussac St Emillion, Bordeaux, France <i>Earthy, plums, toasty, elegant.</i>	C				£30.00
20	Rioja Bodegas Fos Saltaviña, Spain <i>Vanilla, bramble fruit, Big.</i>	C				£32.00
<b>SPARKLING WINES</b>						
21	Botter Prosecco Spumante, Italy 75cl (ve) <i>Green apple, citrusy.</i>	2	£5.75			£23.50
22	Mionetto Sergio Rosé Spumante, Italy <i>Mixed red/ black berries.</i>	2				£26.00
23	Champagne Baron Albert L'Universelle Brut, France (ve) <i>Bready, toasty, apples.</i>	1				£38.00
24	Champagne Pommery Brut Royal, France (ve) <i>Quince, lemon, mineral.</i>	1				£60.00
25	Champagne Laurent Perrier Rosé, France (ve) <i>Red apples, floral, toasty</i>	1				£95.00

White Wine, Rose, Sparkling: Driest 1 ~ Sweetest 9    Red Wine: Lightest A ~ Full-bodied E