

Sense Evening Menu Winter 2010

Starters

Soup of the day with garlic croutons & crusty bread £3.95

Lyme bay scallops with baby spinach, pancetta & pesto £5.95

Steamed fresh mussels in chilli, garlic, lime & coconut milk £4.95

Sense smoky fish cakes with oat crumb served with sweet chilli dip £4.95

Grilled king prawns with garlic butter, chilli & honey £4.95

Avocado pear, tomato & mozzarella with balsamic & pesto £4.95

Chicken liver, port & garlic mushroom pate served with brioche soldiers £4.95

Baby beetroot salad with goat cheese and toasted walnuts £5.95

Sense smoked duck breast served with red onion chutney £5.95

Mains

Supreme of chicken with parma ham & young morel & wine sauce £9.95

Zurich style veal schnitzel, stripes of veal pan fried & tossed with mushrooms in a creamy sauce served with roesti £12.95

Seared ostrich steak with green pepper corn sauce £12.95

Succulent slow cooked pork hock on the bone in apple, cider & sage jus £12.95

L'Entrecote 10oz. Mature Dorset sirloin with au poivre sauce £12.95

Mignons of beef fillet with spinach, garlic & creamy horseradish sauce & parsnip puree £13.95

14oz. West Country mature T-bone steak with bacon, mushroom & thyme £14.95

Garlic & herb crusted noisettes of lamb with red currant & port jus £12.95

Cassoulet of pork belly, torn duck, smoked bacon, sausage & haricot beans finished with wine & garlic £11.95

Almond crusted halibut steak roasted with thyme & butter £12.95

Lightly baked monk fish with seared scallops and garlic & rosemary sauce £13.95

Grilled Fillets of local sea bass with parmesan, wine & cream sauce £12.95

Butternut squash in tomato & herb sauce with goat's cheese & pasta sheets finished with creamy béchamel sauce £9.95

Seared mushrooms with toasted pine nuts, wilted spinach and grilled brie £9.95

Desserts

Caramelized vanilla pod crème brulee served with short bread £3.95

Home-made warm treacle tart served with vanilla ice cream £3.95

Dark chocolate crunch torte with pistachios & cherries £ 3.95

Sense banoffi pie served with caramel sauce £3.95

Sense steamed lemon & lime sponge pudding served with ice cream £3.95

Selection of Cornish clotted cream ice creams 1 scope £1.50 : (Vanilla with vanilla bean seeds; Strawberry with real strawberries; Honeycomb chunks in caramel swirl; Lemon crunch with lemon ripple; Toffee chocolate fudge with fudge pieces; Coffee latte with mocha swirl)

A selection of finest European farmhouse chesses £4.95