

# Dinner at Bishops

Full menu £37.50 per head, Starter and Main only £27.50, Main only £19.50

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Glass of Prosecco supplied by Templar wines in Poole

Olives with Crusty wholemeal bread, Balsamic Vinegar and extra Virgin Olive oil. The bread is baked at Williams of Wool the bakery in the next village daily (on oven £4.50)

## Starter

Glazed Scallops on Spicy Parsnip pure with Black Pudding. The scallops are hand dived for off the coast. The black pudding is award winning from Jurassic Coast Meats of Fossil Farm, East Shaldon

Or

Grilled Goats Cheese with roasted pine nuts and apricot on a red watercress salad. The Goats cheese comes from Craig's Farm Dairy just outside of Weymouth. The watercress from Dorset leaf in Bere Regis.

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## Main

Whole Lobster with garlic butter served with Saute potatoes and side salad. Lubworth Lobster caught by Cove fish not more than 30 yards from where you sit.

or

Covered Jurassic Beef Burger with bacon, cheese, tomato, onion, pickle and field mushrooms. Veal burger from Jurassic Coast Meats of Fossil Farm. Hand cut chips.

or

Wild Mushroom Risotto. From Wareham Forest when in season. When not from Country Fare. Grated parmesan, garlic, truffle oil shavings, glazed with double cream.

or

Moules Mariniere. Large steaming bowl of Mussels cooked the traditional way with Sauvignon Blanc, garlic, red onions and plum tomatoes. Served with Williams of Wool fresh Bread or French fries. We do not add cream unless asked for. The mussels come from Seafresh in Poole. (This is a large dish !! Please note).

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## Dessert

New York Cheesecake with strawberries and double cream Or Lemon Meringue pie £6

Or

Cheeseboard, Dorset Blue Finny, Coastal Cheddar, Dorset Smoked Red.  
The cheeses come from Craig's Farm Dairy just outside of Weymouth £7

Coffee and after eight mints. We serve Columbian coffee in a cafetier to your personal strength