



THE
NEW INN
CERNE ABBAS

MOTHERING SUNDAY

Roasted tomato & chilli soup, basil crème fraîche & homemade bread
Smoked mackerel & trout pate, horseradish pannacotta & blood orange
Twice baked Oglesfield soufflé, pear, walnut & frisse
Smoked Gressingham duck breast, crispy leg, plum & cauliflower

Fossil Farm 28 day aged sirloin, Yorkshire pudding, watercress & horserdaish
Porchetta, burnt apple puree
Dorset Blue Vinny, leek & onion pie
Whole Brixham plaice, dill parmentier & caper butter
Organic corn fed chicken, pigs in blankets & bread sauce
Served with roast potatoes & seasonal vegetables

Sticky toffee pudding, walnuts, toffee & espresso sauce
Caramel crème brulee, caramelised banana & candied peanuts
Salted chocolate tart, burnt white chocolate & cornflake ice cream
Selection of cheeses, grapes, biscuits & chutney

2/3 courses £32/£40

A 10% discretionary service charge will be added to your bill...Thank you!!