

# Wedgwood Dining Room

## 2 course set menu

### Starters

**Chilled watercress soup**, Dorset crab, crème fraiche, cucumber (mi, cr)

**Smoked ham hock**, Jersey Royals, broad beans, soft egg (egg, mi)

### Mains

**Porcini ravioli**, truffle sauce, parsnip crisps (v, mi)

**Butter poached chicken**, roasted corn, summer greens, griddled leek (mi, sul)

### Puddings

**Ice cream and sorbet** (mi, eg)

**British cheese plate** (so2,gl,mi,tn)

DARTMOUTH  
HOUSE

*If you have a food allergy or special dietary requirement, please check with a member of the catering team for more information so that we can guide you to make a safe food choice.*

**Allergens** and **dietary** acronyms : gl – gluten; mi – milk, cr – crayfish, fi – fish, egg, tn – tree nuts, so2 – sulphites, mu – mustard, alc – alcohol, v – vegetarian, vn – vegan