

LIMESTONE HOTEL & RESTAURANT

MENU

From the Chef

"I have worked in different types of kitchens around the world, but returned to Dorset in 2013. I have a passion for fresh, local produce and enjoy growing my own vegetables, herbs and chillies. If i am not in the kitchen, you can usually find me fishing off Chesil Beach."
Head Chef Jon Box

Specials Board

Our daily changing specials board is always a big hit! Featuring a locally caught catch of the day and fresh Lulworth lobsters (subject to availability). There is also a delicious selection of homemade desserts!

STARTERS

Soup of the Day V* See Specials Board

Pan Seared Local Scallops GF* £9.50
Ginger & Apple Puree, Black Pudding & Apple Crisp

Potted Rabbit GF* £8
Roasted Plum & Fig Chutney, Toasted Homemade Bread

Baked Tian of Portland Crab, Plaice & Salmon GF £9
Sea Vegetables, Lime & Dill Hollandaise

Sautéed Squid & Steamed Razor Clams GF £8.50
Brunoise Veg, Chilli & Garlic Butter

Tartlet of Roasted Butternut Squash, Leek, Toasted Walnuts & Brie £7.50
Rocket & Parmesan Shavings

Mozzarella & Chargrilled Mediterranean Vegetables V GF £7.50
Sundried Tomato Pesto

Twice Baked Goats Cheese Souffle V £8
Shallot Marmalade & Toasted Walnuts (cooking time: 20 min.)

MEAT

Maiden Castle Farm 7Oz Fillet Steak GF* £25
Bubble & Squeak Cake, Baby Root Vegetables, Peppercorn Sauce

Pan Roasted Corn Fed Chicken GF* £17.50
Jerusalem Artichoke Puree, Winter Cabbage, Sauce Chasseur, Serrano Ham Crisp

Chargrilled Local Rare Breed Pork Cutlet GF* £21.50
Roasted Pumpkin & Shallots, Potato Basket, Somerset Cider & Thyme Jus

FISH

Locally Caught Pan Fried Fillet of Brill GF £19
Spinach & Chard, Hand Cut Chips, Mussel Broth

Portland Crab, Scallop & Prawn Gratin GF* £20
Sautéed New Potatoes

Catch Of the Day See Specials Board

VEGETARIAN

Homemade Sweet Potato Gnocchi V £17
Sautéed Leeks, Cherry Tomatoes, Spinach, Sun Dried Tomato & Basil Cream Sauce

Vegetable Stir Fry V GF £16.50
Egg Noodles & Sweet Chilli Drizzle

Baked Field Mushroom V £17
Pan Fried Bubble & Squeak Cake, Wilted Spinach, Blue Vinney & Herb Crust

SIDES £3

Garlic Green Beans

Butternut Squash with Brown Butter

Sautéed Broccoli & Pak Choi

Honey Roasted Root Vegetables

New Potatoes

French Fries

V - Vegetarian GF - Gluten Free GF* - Dish can be adapted

DESSERTS

Toffee Apple Cheesecake £6
Dorset Clotted Cream

Chocolate Marquise & White Chocolate Ganache £6.50
Honeycomb, Raspberry & Kirsch Compote

Warm Treacle & Stem Ginger Tart £6
Cider Poached Pear, New Forest Ice Cream

Apple & Walnut Cake GF £6
New Forest Vanilla Ice Cream

New Forest Ice Cream & Sorbets £4.50
Ice Cream: Vanilla, Chocolate, Strawberry, Rum & Raisin
Sorbets: Blackcurrant, Raspberry, Gin & Pink Grapefruit

Fresh Fruit Salad with Blackcurrant Sorbet £4.50 GF

West Country Cheeses, Homemade Chutney & Biscuits £8 GF*

OUR GLUGGLE JUGS ARE FOR SALE! ASK A MEMBER OF THE TEAM FOR DETAILS