



DINNER AT THE PRINT ROOM

WHILE YOU CHOOSE

Handmade selection of warm rustic bread rolls, olive oil, aged balsamic and butter
£3.50

Selection of marinated olives
£2.95

Warm bruschetta of tomato, garlic and basil, shaved parmesan "to share"
£6.50

SIDES

Mixed leaf salad

Rocket

Wilted spinach

Fries

Creamed mash

New potatoes

Mixed seasonal vegetables

£2.95 each

STARTERS

Seasonal soup,
warm homemade bread roll and butter
£4.50

Gravadlax of dill-cured salmon, horseradish 'Chantilly' capers, lemon and crisp bread
£6.25

Crisp-fried samosa of spiced Dorset pheasant, chilli plum jam
£5.95

Pressed terrine of Tarrant Valley ham hock and pear, shallot and pear chutney
£5.95

Medallions of deep-fried monkfish in Japanese breadcrumbs, homemade tartare sauce
£7.50

Warm fillet of smoked eel, potato and mint salad, crisp Parma ham, grain mustard dressing
£7.25

Tossed salad of Dorset blue vinny, croutons, thyme roasted tomato and olives, white wine dressing
Small £5.50, Large £11.95

Seared Lyme Bay scallops, yellow corn fritter, curried cauliflower purée, chorizo and parsley dressing
£7.75

Classic prawn cocktail; Jack Daniel's tomato mayonnaise, spiced king prawn skewer
£6.95

Sliced breast of salt Gressingham duck, morrello cherry dressing
£5.95

Handpicked Lyme Bay crab, ginger and flat parsley salad, crisp bacon, blood orange dressing
£6.75

Warm courgette and walnut roulade, beetroot salsa, endive and radish salad
£5.25

MAINS

Duo of confit roast shoulder and pink seared chump of Bridport lamb, braised fondant potato, wilted Dorset greens, 'niçoise' gravy
£16.95

Pan-seared fillet of sea bass, Lyme Bay fish cake, buttered baby spinach, organic carrot butter sauce
£15.95

Fillet of New Forest red venison, sticky casserole of root vegetables, thyme, red wine, chorizo and puy lentils, sweet potato purée
£17.95

Slow roasted belly of Tarrant Valley pork, parsnip and apple purée, honey caramelised carrots, broad bean and Madeira sauce
£13.50

Grilled Tarrant Monkton sirloin or rib-eye steak, flat mushrooms, grilled tomato and Dorchester watercress
£18.50

Peppercorn sauce / garlic and herb butter / béarnaise sauce

The Print Room burger; 8oz Bridport beef burger, mature cheddar, tomato, lettuce, gherkin and mayonnaise, grilled floured bap and fries
£11.75

Grilled fricassée of red mullet, salmon and king prawns, Burley squash and baby spinach risotto, dill butter sauce
£13.95

Pan-seared fillet of salmon, tagliatelle of pea, water chestnuts and Hurn mushrooms, parmesan cream
£13.50

Goat's cheese and roasted Mediterranean vegetable risotto, rocket and pesto
£9.95

Twice-baked soufflé of gruyère cheese and baby spinach, pressed plum tomato terrine, warm salad of roasted pumpkin and seeds
£12.95



AA Rosette
2003 - 2011

THE GOOD
FOOD GUIDE 2012

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Some of our dishes may contain traces of nuts – if you would like any further nutritional information on any of our dishes, please ask a member of staff