

LUNCH MENU

£22.50 for three courses
£19.50 for two courses

Starters

Duck liver & foie gras parfait with fresh fig & candied walnut salad,
toasted brioche

Autumn salad of Gorgonzola & pear, with watercress & endive
and a blue cheese dressing

Pan-fried fillet of line-caught sea bass with parsley root puree,
crispy shallot rings & red wine jus

Main courses

Roast leg of Label Anglais free range chicken with fondant potato,
cauliflower & bacon

Pan-fried potato gnocchi with roasted butternut squash, sage, white wine &
melting Taleggio

Roast fillet of Cornish cod with crushed new potatoes, prawns and
herb butter sauce

Desserts

Chocolate hazelnut fondant with white chocolate sorbet

Cinnamon crème brûlée tartlet with green apple sorbet & raisin puree

Fresh raspberries with oat wafers, whisky & honey ice cream

West Country cheeses with apple chutney, Bath Olivers and wheat wafers
(Cornish Blue, Fosseway Fleece, Woolserly goats cheese) £2.50 supplement

West Country cheeses as an extra course £7.50

Coffee or tea and petits fours £3.00

We have a range of dessert wines, liqueurs and digestifs to accompany your
dessert and coffee

Occasionally it is necessary to change all or part of a dish without prior notice

Please – if you need to leave by a particular time today for parking, meetings, etc. do let us know when ordering. Thank you.

If you have a serious food allergy, please ask a member of staff for advice before ordering

Our suppliers:

Samways Fish Merchants, Bridport

S J Norman & Sons, Bridport

Longman Cheese Sales, North Cadbury, Yeovil

The Fine Food Company, Wincanton &
Wild Harvest, New Covent Garden Market, London

Mediteria, Surrey

Charles Steevenson Wines Ltd, Tavistock

The Dorset Wine Company, Poundbury

Sienna is a non-smoking restaurant

Please refrain from using your mobile phone in the restaurant