

Everyone chooses 4 grazes,  
plus 1 chutney to build  
your ultimate sharing Smörgåsbord!



## Evening Twisted Smörgåsbord Menu

'Join us for a graze with friends, celebrating seasonal produce of beautiful charcuterie meats, Chef's specials, artisan cheeses, sustainable seafood nibbles & the best our gardens can produce.

Enjoy these 'Smörgåsbords' with great wine, or tipples of your choice, in this very special place!

'Sipping & Grazing, or Scoffing & Quaffing, it's your choice!'

All Twisted Smörgåsbords are served with a selection of rustic breads & crackers, olives, walnuts, hot honey, nuts, remoulade dip, & mixed leaves (gf upon request)

The Twisted Smörgåsbord experience is £30pp, with 4 different grazing areas~ meat, plant, seafood, cheese.

### Meat

Prosciutto Crudo  
Marinated tandoori crispy chicken tenders  
Stuffed jalapeno peppers, with pulled bbq beef,  
wrapped in bacon & sesame bbq glaze  
Catalonia mini fuet sausages~ dry cured pork  
Garlic truffle salami 'steak tartar'  
Hot chorizo pintos  
Dorset Beef Jerky  
Black truffle salami  
Bresaola, British Dorset air-cured beef  
Wild venison pepperoni

### Plant

Sun blushed tomatoes, olive oil & red onion bruschetta (ve)  
Beetroot hummus and pine nuts (ve)  
Smashed avo, coriander & lemon (ve)  
Truffle oil & Parmesan Potato Tots (veo)  
Roasted Red Peppers (ve)  
Butternut squash & courgette fritters (ve)  
Pickled beetroot salad, horseradish crème fraîche  
Garlic roasted mushrooms, Parmesan cream (veo)  
Carrot & zucchini ribbons, Korean barbeque glaze (ve)  
Warm garlic buttered Jazzy new potatoes (veo)

### Seafood

Marinated white anchovies  
Toasted sesame king prawn rice bun  
Sardine bolognaise, toasted sour dough  
Smoked salmon, lemon & remoulade dip  
Tuna & Gruyere patty, sweet roquito peppers  
Pickled herring roll-mop  
Whole garlic king prawns, chilli, lemon & olive oil  
Panko breaded squid rings

### Cheese

Oven baked camembert, truffle garlic honey oil  
Italian burrata, green basil pesto  
Warm breaded brie  
Honey sesame halloumi bites  
Brulee baked goat's cheese  
Burt's Blue~ tangy & creamy blue  
Quickes mature vintage Cheddar  
Warm Croxton Manor Stilton fondue  
Godminster Black Truffler vintage Cheddar  
Swiss cheesy garlic focaccia

*Do keep an eye out for our daily specials too!*

### Churneys & Extras

Sweet chilli jam | Dill raita | Chilli dipping sauce | Sriracha dip | Red onion chutney |  
Sticky fig relish | Garlic Aioli | Chipotle mayo | Horseradish crème fraîche | Peanut satay | Korean barbeque dip  
Extra focaccia £3 | Extra sourdough £2 | Extra chutney £3.5