



## Food Allergy? Ask before you eat...

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish



Please ask a member of staff about the ingredients in your meal before placing your order. Thank you

# dinner menu

**Heights Hotel**  
**bar, bistro & coffee shop**  
Isle of Portland, Dorset DT5 2EN  
T 01305 821361 [www.heightshotel.com](http://www.heightshotel.com)

Photo by Sheila Hunn

## starter

### SOUP OF THE DAY

Please ask your server for today's soup served with a locally baked cottage roll & caramelised onion butter

£6.95

### PORTLAND CRAB CAKES

Homemade Portland crab cakes sat on a watercress salad with clementine chutney

£8.95

### LYME BAY SCALLOPS & SWEET FRUIT SALSA G

Pan fried Lyme Bay scallops wrapped in pancetta served on a warm sweet mango & melon salsa, drizzled with a coriander cream

£11.00\*

### TRIO OF SPRING ROLLS V

A selection of homemade oriental & sweet chilli vegetable rolls served with aioli & hoisin dipping sauces

£7.50

### PORK, CHORIZO & PEPPERCORN TERRINE

A rich terrine of pork, chorizo & mixed peppercorns sat with toasted brioche & a homemade piccalilli

£8.50

### TRINITY OF SEAFOOD

Smoked halibut waves, Portland crab gem lettuce boats & potted prawns, served with black egg caviar & Melba toast

£9.50

### MINTED MELON SKEWERS G V

Seasonal melon pearls lightly grilled and served with lime chutney & minted crème fraîche

£6.95

### DORSET CROFTER CHEESE PARCELS V

Filo pastry parcels filled with a Dorset crofter cheese, sat around a bed of leaves with a homemade Cumberland sauce dipping pot

£7.50

## main

### DORSET RED & BRAMLEY APPLE CHICKEN

A succulent chicken breast filled with Dorset smoked red & bramley apple stuffing, sat on sautéed potatoes with baby spinach & a creamy cider jus

£18.50

### TERIYAKI WESSEX BEEF

Strips of Wessex fillet steak sautéed together with freshly chopped stir fried vegetables & teriyaki sauce served with ginger infused egg fried rice

£17.95

### 8OZ WESSEX SIRLOIN STEAK

With vine tomatoes, wild mushrooms, fries, onion rings & beetroot salad

£22.00\*

### PORTLAND HONEY ROASTED LAMB RUMP G

Honey roasted rump of lamb, cooked to your liking then carved onto roasted rosemary potatoes served with asparagus & candied beetroots with a red wine jus

£19.50\*

### DORSET CIDER BRAISED BELLY PORK G

Slow cooked belly pork in Dorset cider, sat on caramelised potatoes served with braised red cabbage, coated with a creamy carrot sauce

£17.25

### SWEET POTATO, QUINOA & MIXED BEAN GOULASH V V

A homemade sweet potato & quinoa baked cake sat on wilted spinach, surrounded by a mixed bean & smoked paprika goulash with mini crostini

£16.00

### CANDIED BEETROOT, SHALLOT & LOCAL BRIE PITHIVIER V

Oven baked, served with a sage Dorset cream sauce & sweet potato wedges

£16.00

When dining on a dinner inclusive package, dishes with a \* will be charged as a £5 supplement across the menu

## fish

### PORTLAND CRAB CHOWDER G

With prawns, mussels, smoked haddock, potatoes & sliced Lyme Bay scallops cooked in a white wine & Dorset cream sauce

£16.95

### ROULADES OF LOCALLY CAUGHT PLAICE G

Steamed roulades of plaice with a Portland crab mousseline, sat on baby spinach & a smoked salmon & dill potato cake, surrounded by crushed peas & a light cheese sauce

£18.00

### CHAMPAGNE & PARMA HAM SEA TROUT G

A supreme of sea trout wrapped in Parma ham, sat on Dorset sea leaf mashed potatoes, served with vine tomatoes, surrounded by a watercress & Champagne cream sauce

£18.50

### FILLETS OF SEA BASS WITH PORTLAND LOBSTER

Pan-fried fillets of sea bass sat on a Portland lobster & chorizo potato cake with baby spinach, surrounded by lobster bisque and crowned with crispy pancetta

£21.00\*

### OCEAN PLATTER – GREAT FOR SHARING

Portland crab, potted prawns, smoked halibut, Dorset vodka mussels & whitebait, served with dipping pots & crusty bread

£18.95\*

## dessert

All homemade desserts £6.95 each

### PORTLAND BILL ICE CREAM

Set on Portland rock candy, layers of raspberry sorbet & vanilla ice cream topped with Dorset whipped cream & an orange sorbet beam

### PORTLAND MESS

Fresh strawberries, whipped Dorset double cream & crushed meringue

### HOME MADE LEMON TORTE

Served with a zingy lemon curd ice cream & Dorset clotted cream

### TOFFEE APPLE BREAD & BUTTER PUDDING

Homemade with sweet toffee Bramley apples served with a warm jug of custard

### CAPPUCCINO PANNA COTTA

Served with almond shortbread & chocolate brownie ice cream

### SALTED CARAMEL PEAR TARTE TATIN

Poached pears then baked in salted caramel under a puff pastry lid, topped with star anise ice cream

### TRIO OF CHOCOLATE SHORTBREAD

A trio of homemade chocolate shortbread with layers of Dorset clotted cream & fresh raspberries, crowned with cookie dough ice cream

### DORSET CHEESE

Blue vinny, brie, coastal cheddar, served with crackers & grapes

### HOMEMADE ICE CREAM

Ask your server for today's choice

## sides & sauces

£3.95 each

Chefs steamed seasonal vegetables

Roasted cauliflower & parmesan cheese

Roasted beetroots glazed with balsamic sauce

Sweet potato fries or rustic fries

House salad

### STEAK SAUCES

Blue Vinny cream

Black pepper cream

Diane sauce (Brandy & mustard)

## coffee etc.

coffee	£2.60
latte	£2.90
cappuccino	£2.90
mocha	£2.90
espresso	£2.90
pot of tea	£2.60
speciality tea	£2.90
hot chocolate	£3.10

### LIQUEUR COFFEES

A black coffee, with a shot of your favourite spirit, topped with floating cream—delicious!

Tia Maria, Jamesons, Cointreau, Spiced rum, Brandy or Khalua £6.50

V — vegetarian

G — gluten free

V — vegan

All of our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please let us know **before ordering**.