



### *While you wait*

Mixed marinated olives with sun-blushed tomatoes and feta - v	5.25
Rustic bread with selection of flavoured butters	4.75
Halloumi chips with sweet chilli and rocket - v	5.50

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### *Starters and Sharers*

Homemade soup of the day with rustic bread - v	5.95
Seared scallops with kohlrabi and apple slaw, sweet cider sauce and pea cress	10.75
Chargrilled Mediterranean vegetable terrine with crumbed feta, tomato confit and fresh basil - v	7.75
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts	7.95
Sautéed oyster mushrooms with shallots, garlic and parsley butter on toasted focaccia - v	7.50
Chicken liver pâté with real ale chutney and crostini	7.75
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	12.95
Mezze board of toasted flatbread with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - v	15.50

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### *Mains*

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with chips and spicy tomato chutney	13.25
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	13.95 / 8.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	12.50 / 8.50
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	21.95
Pan-fried sea bass fillet on a lemon, flaked crab and chilli risotto with asparagus and toasted pine nuts	15.50
Barnsley lamb chop served with roasted beetroot, fondant potato, seasonal greens and minted gravy	17.50
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - <i>please ask for today's flavour</i>	12.95 / 8.50
Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes	15.25
Pan-fried halloumi warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v	11.75
Pumpkin tortellini with a walnut and rosemary burnt butter sauce, Dorset Blue Vinney and rocket - v	13.50

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## Sides

Beer battered onion rings - v	3.75	Crispy rosemary sea salt potatoes - v	3.75
Triple cooked chips - v	3.75	Rustic garlic bread - v	4.00
Buttered spring greens - v	3.75		
House salad - v	3.75		

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## Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry	7.75
Smoked salmon, cream cheese and cucumber	7.75
Sausage and grain mustard	7.25
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.75
Grilled halloumi with spinach, roasted peppers and chilli jam - v	8.25

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## Puddings

### All puddings 6.50

- 3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v
- Raspberry and white chocolate crème brûlée with homemade shortbread - v
- Strawberry shortcake with vanilla cream and strawberry ice-cream - v
- Stem ginger cheesecake and poached rhubarb with crème fraîche - v
- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	8.95
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## Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

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**Seasonal daily specials are always available ask us for more details**

### *Putting on our Sunday Best...*

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.