

• Lunch & Dinner menu •

Served Monday to Saturday 12pm – 2.30pm and 6pm – 9pm

• While you wait •

- Breadboard, olive oil, balsamic, dukkah, sea salted butter £4.25
Marinated mixed olives £3.50 Blue vinny cheese puffs £2.50
Homemade pork scratchings, apple sauce £2.50 Whitebait, Tartar Sauce £3
Bar snack board (all 4, great for sharing) £10

• Starters •

- Soup of the day with crusty bread £.5.00/£6.50
Thai Salmon Fishcakes, cilantro, Sweet chilli dip £7.50
Deep Fried Somerset Brie, Ale chutney, Pomegranate £8
Blue Vinny Cheesecake, Toasted Walnuts, Honey & rocket £8.00
Prawn Cocktail boats, served in Baby Gem leaves, wholemeal bloomer £9
South coast mussels Marinere or Thai red curry, crusty bread £8.50
Wild mushroom, herb & garlic bruschetta, Glazed Mozzarella £7.50
Southern Fried Pheasant Strips, Aoli Mayo £7.50

• Main Courses •

- Leg of Lamb steak, Forestiere Potatoes, Savoy Cabbage £16.50
Barbary Duck Breast, Dauphinoise Potatoes, Port & Marmalade jus £18
South coast mussels, Marinere or Thai Red Curry, crusty bread or fries £14.50
10oz Ribeye Steak, rocket, Onion rings, plum tomato & Chunky Chips £19.50
Pan fried Calves Liver, Bubble & Squeak, Crispy Bacon, Onion Marmalade £15
Thai Salmon fishcakes, Sweet Chilli dip, fries & salad £14.50
Confit Belly Pork, Bacon & Sage Mash, Sautéed Leeks, Madeira jus £15
Trio of Venison Sausages, Mashed Potatoes, Peas, Red wine jus £13.50
BBQ Beef burger, Smoked Applewood Cheese, Fries, Salad, Burger mayo £12.50
Orange & Maple Glazed Ham, Free range eggs, Chunky Chips £12.50
Homemade Falafel Burger, Fries, Salad, Burger Mayo £12.50
Roasted Vegetables in a Tomato & Basil sauce, Pappadelle Pasta £13

*may contain shot *

• Sides •

Garlic bread £3.00	Chunky chips £3.00	Fries £3.00
A selection of seasonal vegetables £3.00		Fresh Dorset leaf salad £3.00
Cheesy chips £3.50	Battered onion rings £2.50	Cheesy garlic bread £3.50
Bread Basket £2	hot smoked paprika & garlic fries £3.25	

• Desserts •

Winter fruit crumble, vanilla custard or vanilla ice cream £6.50
Coffee & Almond Vacherin, Chocolate Sauce £6.50
Spiced Poached Pear, Brandy Snap, Vanilla ice cream £6.50
Golden Syrup Roly Poly, Vanilla Custard £6.50
Chocolate Shortbread Stack, raspberries, Chantilly cream £7.00
3 scoops of local ice creams or sorbets <i>please ask for selection</i> £4.50
The Blue Vinny cheese board with a selection of three or five south west cheeses, £7.50/9.50
Served with Ale chutney and artisan biscuits (<i>add a glass of Port for £3.20</i>)

Add an additional scoop of ice cream to any of the homemade desserts, £1.50 extra

•DIGESTIFS•

Courvoisier	£3.45
Taylor's LBV Port	£3.70
Armagnac	£4.70
Amontillado medium Sherry	£3.45
Bristol Cream Sherry	£3.40
Bailey's Irish Cream	£3.70
Calvados Pays d'Auge	£4.70

PUDDING

WINE •

Elysium Black Muscat 2010

Bottle £22.00 100ml glass £6.15

• COFFEE •

Filter/Decaf	£2.50
Cappuccino/Café Latte	£2.70
Espresso	£2.20
Mocha	£2.90
Tea/Herbal	£2.20
Hot Chocolate	£2.90
Liqueur Coffee	£5.60