



Menu.

Please make us aware of any allergies

While you wait:

Mixed pitted olives (V,DF,GF)

Starters:

Soup of the day, warm bread, sea salted butter. (V,VGN,GF) £6

Halloumi fries, mixed leaf and sweet chilli sauce. £6

Dorset Blue Vinny & wild mushroom arancini, spiced tomato mayo £8

Crisp whitebait, tartar & lemon. (D/F) £6

Vegan meatballs, tomato ragu, smoked applewood "cheese" (VGN, V) £7

Game terrine, cask ale chutney, sourdough crisp £8

Homemade bread sharer with olives & balsamic (V) £7

Mains:

Steak of the day, grill garnish, chips. (G/F) £ market price

Fish & chips, tartar sauce, peas. (D/F) £15

6oz beef burger, Coastal cheddar or Dorset Blue Vinny, sour dough, tomato & onion relish, fries, slaw. £16 (add bacon £1)

Smoked haddock, leek & bacon potato bake, Coastal cheddar & sourdough gratin, steamed vegetables £17

Spinach gnocchi, spiced roast vegetables, pesto cream (V) £15

Grilled lentil & vegetable burger, sourdough bun, fries, applewood cheese (VGN)
£16

1/2 rack of ribs, smoked apple & cider BBQ sauce, charred corn, fries, coleslaw £17

Spiced lamb casserole, roast vegetables, Lebanese flatbread, mint yoghurt £18



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Sides ;

Garlic sour dough £3.5

Side salad £3

Fries £4/Cheesy fries £4.5

Chunky chips £4/Cheesy chips £4.5

Seasonal vegetables £ 3.5

New potatoes £4.5

Desserts;

Dark chocolate brownie, chocolate sauce, chocolate ice cream £7

Sticky toffee pudding, honeycomb ice cream, butterscotch sauce £7

Salted caramel cheese cake, salted caramel sauce, chocolate soil (V) £7

Lemon meringue tart, lemon sorbet, fruit coulis (V) £7

Affogato £3.5

Selection of west country cheeses, crackers, grapes & cask ale chutney. (V, G/F) £12

Selection of ice creams & sorbets. (VGN, V, G/F) £1.5 per scoop