

Menu



PLEASE NOTE: THIS IS A SAMPLE MENU AND MAY CHANGE WITHOUT PRIOR NOTICE

Light Bites

Soup of the Day with Roll and Butter (V)	7.00
Flat Bread with Hummus, and Marinated Olives (GF*) (V) (VE)	7.00
Pork Sausage Roll with Mustard Mayo and Watercress	6.00
Pot of Marinated Olives (GF*) (V) (VE)	3.20
Ploughman's – Ham*/or Dorset Blue Vinney, Mature Cheddar, Chutney, Coleslaw, Pickles, Apple	14.00
Cottage Roll* and Butter (GF*) (V*)	
Chef's Pate served with Toast* and House Salad (GF*)	8.00
Haddock Goujons served with Aioli and Watercress	8.00

Pub Classics

Beer Battered Fish with Chips, Smashed Peas, Curry Sauce and House Tartar Sauce	17.00
Chef's Pie of the Day served with Smashed Spuds, Greens, Leeks and Gravy	16.00
Chef's Vegan Pie of the Day served with chips and House Salad or Greens and Leeks (V) (VE)	14.00
Homemade Beef Burger, Bacon, Mature Cheddar, Dressed Leaves, Mayo, Hokkaido Milk Bun-skewered with Craft Battered Onion Rings, served with skin on Fries.	16.00
Wiltshire Ham with Two Hens Eggs and Traditional Chips (GF)	14.00
A Duo Of Award Winning Sausages – Pork and Marmalade, Pork and Black Pepper served with Smashed Spuds and Caramelised Red Onion Gravy, Greens and Leeks	15.00
Smoked Chicken on a bed of Caesar Salad with Croutons, Spring Onion, Parmesan and Caesar	18.00
Black and Blue Burger – Field Mushroom, Scorched Pepper, Baby Leaves, Tomato Relish, topped with Blue Cheese in a Soft Bun*, served with Coleslaw & Skin on Fries (GF*) (V)	16.00

Children's (under 10yrs old only)

Haddock Goujons, Ketchup and Chips	7.00
Chicken Goujons with Chips & Peas	7.00
Sausage, Mash, Peas and Gravy	6.00
Cheesy Pasta with homemade Tomato & Basil Sauce, grated cheddar	6.00

Sides

Chips	3.50
Cheesy Chips	3.80
Side of Caesar Salad	4.00
Craft Onion Rings	3.00
Greens and Leeks	3.00

Puddings

Warm Apple and Cinnamon Cake served with English Custard	6.80
Rhubarb Posset with Shortcake	6.80
Chocolate Espresso Cheesecake, chocolate sauce, Whipped Cream	6.80
Classic Affogato, Vanilla Bean Ice cream, Espresso and Biscotti	5.00
Sorbet (1 scoop) (V) (Ve) (GF)	1.80
Ice cream (1 scoop) (V) (GF)	1.80

GF = Gluten-Free V = Vegetarian Ve = Vegan — * Gluten-free is available on request, Vegan * available on request.

Please note our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.

An optional service charge of 10% is added to your bill. ALL the service charge goes to our hard-working team. If you wish to opt out of this service charge, please ask a member of the staff who will deduct it from your bill before payment. Thank you.

Sunday Menu



Starters

Soup of the Day with Cottage Roll and Butter* (GF*)	7.00
Flat Bread with house made Hummus, and Marinated Olives (GF*) (V) (VE)	7.00
Chef's Pate of the day, Toast & Baby leaf Salad	8.00
Haddock Goujons, Lemon Mayonnaise and Watercress	8.00
Prawn Salad with Marie-rose Sauce, brown roll & Butter (GF*)	8.00

Mains

Roast of the day, Roast Potatoes, Vegetables and Gravy (GF*)	17.00
Roast Silverside of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy (GF*)	18.00
Roast Leg of Pork, Apple Sauce, Roast Potatoes, Seasonal Vegetables and Gravy (GF)	17.00
Cauliflower Steak, grilled with Garlic & Herbs, Cheese Sauce (Optional), Roast Potatoes, Seasonal Vegetables. (V)(Ve)(GF)	14.00
Oven Baked Salmon Fillet, Cream of Tarragon Sauce, Dill Mid Potatoes, Seasonal Vegetables. (GF)	16.00
Smoked Chicken Caesar Salad, with Croutons, Spring Onions, Cherry Tomato and Caesar dressing.	16.00

Please Check the Blackboards for Specials.

Children's (under 10yrs old only)

Sunday's choice of Roast Meats with Seasonal Vegetables, Roast Potatoes and Gravy (GF*)	9.50
Chicken Goujons with Chips	7.00
Cheesy Pasta with a homemade Tomato & Basil sauce, grated Cheddar	6.00

Puddings

Dorset Apple-cake, English Custard	6.80
Chocolate Espresso Cheesecake, whipped cream, chocolate sauce	6.80
Rhubarb Posset, Shortcake biscuit	6.80
Panacotta Lemon Tart, Double Cream	6.80
Selection of Ice creams and Sorbets, please ask your server. (Vegan option available) Per Scoop	1.80
Chefs local Cheeseboard, Aged Wookeyhole Cheddar, Dorset Blue Vinney, Somerset Brie, Crackers With butter and fruit.	9.00

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