PLOUGHMANS

DORSET BLUE VINNY 14.50

BRIE

CHEDDAR

HOME BAKED HAM

Served with crusty bread & butter, pickled onion, apple, salad & chutney.

SANDWICHES

Freshly made with your choice of white or wholegrain bread, salad garnish and crisps

HOME BAKED HAM & MUSTARD	9.95
TUNA MAYONNAISE & CUCUMBER	8.95
CHEDDAR CHEESE & CHUTNEY	8.95
TOPSIDE OF BEEF & HORSERADISH	9.95

CHILDREN'S MENU

FISH FINGERS & CHIPS

BATTERED CHICKEN CHUNKS & CHIPS

HOME BAKED HAM, LOCAL FREE RANGE EGG & CHIPS

All the above are served with either baked beans, peas or salad

FOLLOWED BY A TUB OF ICE CREAM 8.50

Wherever possible we source our fresh ingredients from local farmers and growers. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and we cannot guarantee our fish dishes are free from bones.

All items are subject to availability and prices include VAT.

We aim to provide a prompt efficient and friendly service and hope you enjoy your

(V) signifies vegetarian dishes, (Vg) signifies vegan (GF) signifies gluten free dishes

ALLERGY INFORMATION—PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

TRADITIONAL SUNDAY ROAST

ROAST DINNER (Served Sunday lunchtime only)

15.50

A choice of two different meats or mixed, served with a Yorkshire pudding, roast & new potatoes, fresh seasonal vegetables and rich gravy.

SENIOR CITIZENS LUNCH CLUB

MONDAY TO FRIDAY LUNCHTIMES ONLY

17.50

Any main course from the menu, (steaks not included) a dessert and a cup of filter coffee or tea. (Smaller menu on a Monday and Thursday)

To qualify for this offer you must ask your server when you place your order, even if you are a regular.

SHARING BOARDS

(For two people)

DORSET ANTIPASTO BOARD 22

(Local Charcuterie from The Real Cure, Hartgrove Farm)

Dorset Chorizo Picante, Pink Peppercorn & Purbeck Cider Salami, Hartgrove Coppa, Wild Venison Pepperoni & Fennel & White Pepper Salami served with Sunshine Rosemary & Garlic Olives, Hummus, Oil & Balsamic, Salad Garnish & a selection of bread

BUTCHERS BOARD 20

Slices of Roast Beef, Baked Ham & Country Paté, Served with a Horseradish Mayonnaise, Smoked Sausage Salad, Spicy Tomato Chutney, Salad Garnish and a Selection of Bread

VEGGIE BOARD 20

Deep Fried Potato Wedges, Onion Rings, Garlic Mushrooms & Brie Wedges, served with Warm Cranberry Sauce, Parsley Mayonnaise, Salad Garnish & Garlic Bread

MAIN MENU



STARTERS / LIGHT BITES

SOUP OF THE DAY (V, Vg)	7.00
Served with crusty bread	
PRAWN COCKTAIL	8.95
Cold water prawns in a seafood sauce, served on a bed of salad leaves with brown bread and butter	
COUNTRY PATÉ	8.25
Served with toast, salad garnish and a spicy tomato and onion chutney	
DEEP FRIED CRAB CAKES	8.95
Served with a salad garnish and a sweet chilli dip	
BRIE WEDGES (V)	8.25
Brie in breadcrumbs & battered onion ring, deep fried and served with a salad and warm cranberry sauce	garnish
FRESH OLIVES (V, Vg)	4.95

SALADS

GREEK SALAD (V)

mixed olives, garlic bread and tzatziki

WARM CHICKEN, BACON & AVOCADO SALAD (GF)	16.95
Pan fried in honey and mustard and served on a bed of seasonal salad	
TOPSIDE OF BEEF & HOME BAKED HAM SALAD	15.50
Slices of topside of beef and home baked ham, served with a seasonal salad, hot new potatoes, brown bread and butter, chutney & horseradish mayonnaise.	
SEAFOOD PLATTER	18.25
Smoked salmon, cold water prawns and smoked mackerel, served with a seasonal salad, Marie Rose sauce, brown bread and butter and hot new potatoes	

Tomatoes, cucumber, red onion, salad leaves and feta cheese served with

CHEFS SPECIALS

HONEY & MINT LAMB (GF)	19.95
Tenderloins served in a rich honey and mint gravy, topped with pan fried mangetout, baby corn and peppers	
PAN FRIED LAMBS LIVER (GF)	14.95
Served with pan fried onions and mushrooms, topped with bacon and surrounded in a rich gravy	
HUNTERS CHICKEN (GF)	15.95
Breast of chicken served in a tomato, mushroom, onion and herb sauce, topped with bacon	
All the above dishes are served with vegetables of the day and new potatoes	

PUB CLASSICS

STEAMED STEAK, MUSHROOM & ALE PUDDING	16.50
With a rich gravy, topped with pan fried onions and mushrooms and serve vegetables and new potatoes	ed with
WHOLETAIL DEEP FRIED SCAMPI	15.95
Served with chips, peas, homemade tartare sauce and salad garnish	
HOMEMADE BEEF LASAGNE	15.95
Our own recipe served with a seasonal salad and garlic bread	
HOME BAKED HAM, LOCAL FREE RANGE EGGS & CH	HIPS 14.75
Served with a small garnish & chutney	
HOMEMADE FISHERMAN'S PIE (GF)	16.75
Our own recipe of mixed white fish, smoked haddock, salmon & prawns i sauce, topped with creamy mash & cheddar, served with peas and carrots	in a parsley

FROM THE GRILL

14.50

Local 28 Day Aged Tarrant Valley Beef, Rawston Farm

8oz SIRLOIN STEAK	25.75
8oz FILLET STEAK	27.95

All the above are cooked to your liking and served with pan fried mushrooms and onions, deep fried onion rings, grilled tomatoes, peas and chips

3.50

ADD A PEPPERCORN OR BÉARNAISE SAUCE FOR

VEGETARIAN & VEGAN

VEGETABLE LASAGNE (V) Served with a seasonal salad and garlic bread	14.95
BROCCOLI, CHEESE & POTATO BAKE (V) (gluten free without garlic bread) A creamy dish of broccoli and sliced potato, topped with a cheddar cheese sauce served with a seasonal salad and garlic bread	14.95 e and
OMELETTE OF YOUR CHOICE (V,GF) Served with peas, chips and a salad garnish	13.95
VEGETABLE SAMOSAS (V, Vg) Served with a vegan curried mayonnaise, salad and chips	14.95
KERALAN CAULIFLOWER & RED PEPPER CURRY (V, Vg) Served with rice and naan bread	14.95
THREE BEAN SMOKEY CHILLI (V, Vg) Served with rice and tortilla chips	14.95
SIDES	
CHIPS	4.50

CHIPS	4.50
CHEESY CHIPS	5.50
CRISPY POTATO WEDGES	5.95
Dusted with paprika and served with a garlic mayonnaise	
GARLIC BREAD	4.50
CHEESY GARLIC BREAD	5.00

"When you have lost your Inns, drown your empty selves for you will have lost the last of England"

Hilaire Belloc 1912