

FOOD MENU

Mains

Gluten Free Beer Battered Haddock, Chips, Minted Peas, Lemon and Tartare Sauce • £13 GF Shortcrust Pastry Pie of the Day, Herb Buttered New Potatoes, Greens and Bone Marrow Jus • £14 Steamed South Coast Mussels, White Wine Cream with Garden Herbs and Fries • £7/£15 8oz Dry Aged Rump Steak, Chips, Garlic Mushroom, Cherry Tomato and Dorset Watercress • £16 Ploughman's, Venison Sausage Roll, Coastal Cheddar, Roast Ham, Pickles and Bread • £13 Jurassic 8oz Burger, Smoked Bacon and Cheddar, Sour Dough Bun and Fries • £14 Saffron Risotto Cake with Summer Vegetable Salad and Aioli • £13 V / VO Dorset Crab and Chilli Linguini, Bisque Sauce and Fresh Herbs • £15

Salads

House Smoked Chicken Caesar Salad, Parma Ham and Thyme Croutons • £12 GFO
Beetroot Falafel with Raita, Shaved Fennel and Coriander • £11 V / VO GF
Thai Beef Salad with Shaved Vegetables and Peanut Dressing • £12 GF
Prawn and Dorset Crab, Boiled Egg and Harissa Mayonnaise • £13 GF

Baguettes GFO

Rare Roast Beef with Mustard Seed Onion Marmalade • £8
Classic Prawn Marie Rose • £8
Honey Roast Ham and Piccalilli • £7
Coastal Cheddar and Red Onion Marmalade • £7 V / VO

Sides

Chips • £3 VO
Fries • £3 VO
Garlic Bread • £3 VO

Desserts

Eton Mess • £6.50 V Summer Fruit Fool • £6.50 V Ice Cream by the Scoop • £1.50 V / VO

Kids

Pasta, Meatballs, Tomato Sauce & Cheese • £4.50 Margherita Pizza • £4.50 Fish and Chips with Peas • £4.50 Burger and Fries • £4.50

Allergens: If you have any allergies or dietary requirements please let us know and we will try to accommodate.

V Vegetarian. VO Vegan Option. GF Gluten Free. GFO Gluten Free Option.

We endeavour to be sustainable and are proud to use locally sourced produce, where possible, making the most of all the fabulous food grown or reared in this rich & lush Dorset countryside. Please note all Game comes from the Lulworth Estate & may contain lead shot.