

Spring Summer 26

## Nibbles & Sharers

Homemade Focaccia, dipping oil and balsamic (ve)	4
Marinated Mixed Olives (ve)	4
Applewood Smoked Mixed Nuts (v, gf)	4
Baked Dorset Camembert, spiced dukkah, hot honey, crusty bread (v, gf*)	15
Dorset Cured Charcuterie Board, focaccia, pickled baby apple, olive oil and balsamic (gf*)	15
Hummus, Baba Ganoush and Tzatsiki, flatbread, pomegranate drizzle (ve)	10

## Starters

Courgette Fritter, tzatziki (ve, gf)	9
Heritage Tomato Salad, feta, pickled pink onions, pangrattato (v, gf*)	10
Sticky Pork Belly, cider glaze, dressed mixed leaves (gf)	11
Potted Smoked Mackerel, crostini, pickled cucumber & fennel salad (gf*)	11

## Pub Classics

Cider Battered Fish and Chips, crushed peas and leeks, curry sauce (gf)	20
Duo of Pork and Apple Sausages, colcannon, gravy, crispy onion ring	18
Handcut Honey Roast Ham, fried egg, seared pineapple, chunky chips (gf)	18
Halloumi Burger, roasted red pepper, chimichurri, lettuce, fries (v, gf*)	19
Breaded Buffalo Chicken Burger, ranch sauce, lettuce, tomato, fries (gf*)	19
Lentil Burger, vegan applewood cheese, spiced tomato chutney, lettuce, tomato, fries (ve, gf*)	17
Winyard's Cheeseburger, cheddar, spiced tomato chutney, burger sauce, lettuce, tomato, fries (gf*)	19
add cheddar cheese +1, smoked bacon +2, or halloumi +2 to any burger	

## Mains

Pesto Chicken Schnitzel, fries, rocket, mixed leaf + parmesan salad (gf)	22
Roasted Aubergine, spiced lentil ragu, toasted almonds, mixed leaf salad (ve, gf)	21
Seared Pork Chop, celeriac & potato gratin, leek and fennel fricassee, cider jus (gf)	25
Charred Baby Gem Caesar Salad, croutons, parmesan, with chicken or halloumi (v*, gf*)	19
Miso Glazed Salmon, wild rice, chilli and garlic fine beans, prawn cracker (gf)	26

## Sides

Garlic and Chilli Minted Peas (v, gf)	5
Roasted Carrots, feta, spiced dukkah (v, gf)	6
Cider Battered Onion Rings (ve, gf)	6
Fries or Chunky Chips (add cheese +2) (v, gf)	5