



• dairy free menu •

• while you wait •

Breadboard, olive oil, balsamic, dukkah £4

Mixed olives £3 Fried flour tortillas, pineapple salsa £2.50
Pork crackling, apple sauce £2.50 Breaded plaice bites, tartare sauce £3
Bar snack board (all 4, great for sharing) £10

• starters •

Steamed Cornish mussels, parsley & garlic, crusty bread £8.50
Beetroot Carpaccio, goats cheese salad & fritter £7 / £11
Scallops baked in shell, orange & rosemary crumb £10

• salads •

Portland crab & avocado £10 / £15
Moroccan spiced vegetarian couscous, almonds & coriander £7.50 / £12
Greek salad (feta, cucumber, tomato, red onion, olives, baby gem, rocket), grilled chicken kebab £9 / £13.50

• mains •

Maple glazed ham, fried free range eggs, chunky chips, pineapple salsa £12
Shilvington beef burger, chefs' burger mayo, red onion relish, chunky chips, salad £12.50
Corn fed chicken breast, summer vegetables, wild garlic aioli £13
Trio of Wiltshire pork (Confit belly, medallion, black pudding hash), gooseberry chutney, cider jus £15
Jurassic coast 8oz sirloin steak with rocket, baked flat mushroom, plum tomato & chunky chips £18
(add a sauce: red wine £2)
Steamed Cornish mussels, parsley & garlic, crusty bread or fries £13.50
Scallops baked in shell, orange & rosemary crumb, fries & salad £17
Brill fillet, crab stuffed courgette, new potatoes, gazpacho sauce £16
Falafel burger, sourdough bun, tahini sauce, carrot relish, fries & salad £10

• sides •

Chunky chips £3 Fries £3 Mixed side salad £3 Hot smoked paprika & garlic fries £3.25 Bread basket £2

• desserts •

Warm Marsala baked peach, toasted almonds, £6.50
Summer fruit meringue with sorbet £6.50

TASTE THE LEGEND



1, 2 or 3 scoops of local sorbets *please ask for selection* £1.50 per scoop