



## • lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

*Gluten or dairy free? Please ask to see our dedicated menus*

### • while you wait •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £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 •

Soup of the day with crusty bread £5 / £6 (large)  
Steamed Cornish mussels, parsley & garlic or curry & saffron cream, crusty bread £8.50  
Beetroot Carpaccio, goats cheese salad & fritter £7.50 / £11  
Blue vinny & ham cream croquettes, pickled celery, shallot jam £7.50  
Scallops baked in shell, orange & rosemary crumb £10  
Coconut prawn fishcakes, lemongrass & coconut sauce £9

### • 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 •

Ploughman's: Blue Vinny, coastal Dorset Cheddar or glazed ham £10  
Maple glazed ham, fried free range eggs, chunky chips, pineapple salsa £12  
Grilled Lamb leg steak, dauphinoise potato, glazed carrot, red wine jus £18  
Shilvington bbq beef burger, Dorset smoked red, chefs' burger mayo, red onion relish, chunky chips, salad £12.50  
Corn fed chicken breast, summer vegetables, wild garlic aioli £13.50  
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 £19  
*(add a sauce: peppercorn / red wine jus / blue vinny £2)*  
Steamed Cornish mussels, parsley & garlic or curry & saffron cream, 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 £11



## • sides •

Garlic bread £3 (*add cheese +50p*)      Chunky chips £3 (*add cheese +50p*)  
Fries £3      Dauphinoise potato £3.50      Smoked paprika & garlic fries £3.25  
Seasonal vegetables £3      Mixed side salad £3      Bread basket £2

## • desserts •

Blackberry & sloe gin Crème brulee, lavender shortbread £6  
Dark chocolate & cherry pudding, hot chocolate sauce, vanilla pod ice cream £7  
Warm Marsala baked peach, mascarpone, pecan crumble crunch topping, £6.50  
Elderflower pannacotta, New forest strawberries, vanilla tuile £6.50  
Summer fruit meringue £6.50  
1, 2 or 3 scoops of local ice creams or sorbets *please ask for selection* £1.50 per scoop  
The Blue Vinny cheese board with a selection of three or five south west cheeses, £7/ £9  
served with homemade chutney and artisan biscuits (*add a glass of Port for £3.10*)

*Add an additional scoop of ice cream to any of the homemade desserts, £1.50 extra*

## • digestifs •

Courvoisier £3.35  
Taylors LBV Port 2010 £3.60  
Armagnac £4.60  
Amontillado medium Sherry £3.35  
Bristol Cream Sherry £3.35  
Baileys Irish Cream £3.60  
Calvados pays d'Auge £4.60

### • PUDDING WINE •

Elysium Black Muscat 2010

Bottle £21.50    100ml glass £6.05

## • coffee •

*Served with homemade almond biscotti*

Filter/Decaf £2.50  
Cappuccino/Café Latte £2.70  
Espresso £2.10  
Mocha £2.90  
Tea/Herbal £2.10  
Hot Chocolate £2.90  
Liqueur Coffee £5.60