



• Lunch & dinner menu •

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

** All starred dishes can be adapted to accommodate either
Gluten Free or Dairy Free where marked*

• While you wait •

Mixed pitted olives £3.50

Whitebait, Tartar sauce £3.00

Breadboard, olive oil, balsamic, dukkah, Dorset sea salted butter £4.00

• Starters •

Soup of the day with crusty bread £5.50 / £7.50 (large)

*Prawn Cocktail, Gem Lettuce, Brown Bread £7.50 GF/DF

*Deep Fried Somerset Brie, Cranberry sauce £8 V

Dorset crab cakes with sweet chilli & watercress

* Chicken liver pate, toasted sourdough bread, cucumber chutney £7.50 GF/DF

*Blue Vinny Cheesecake, warm Red wine Figs £8 GF

*Goats cheese, flat mushroom, shallots & balsamic GF V

• Mains •

*Honey & Mustard Glazed Gammon Ham, Free range Eggs, Fries £12.50 GF/DF

*Lambs Liver, Bacon, Bubble and Squeak Potato Cake, peas, Red Wine Gravy £14 GF/DF

*Braised Belly Pork, Sautéed Potatoes, Braised Red Cabbage, Creamy Cider Jus £16 GF/DF

*Beef burger, topped with caramelized onions, gruyere cheese, Fries, Bbq sauce, salad £12.50 DF

*Chicken & Mozzarella with Bacon, sweet onions, Honey & Mustard Cream sauce, Fries & Salad £14GF

*Barbary duck breast, dauphinoise potatoes, candied beetroots, peppercorn sauce £18 GF

*Pan fried Sea bass with a prawn white wine cream chowder £18.95 GF

Dorset Crab Cakes, fries, salad & sweet chilli sauce £14.00

*Escalopes of red wine salmon, pan seared potatoes, & creamy mustard leeks, balsamic £18.95 GF/DF

*Grilled aged 8oz sirloin steak, baked flat mushroom, plum tomato, garlic butter & skin on fries £20 GF/DF

(Add a sauce: peppercorn, port or blue vinny £2)

*Jackfruit Katsu Curry, Breaded Jackfruit, Sweet Mild Curry Sauce, Rice £12 DF VGN

Mushroom and Goats Cheese Stroganoff, Creamy Paprika Sauce, Rice £12 GF V

*Vegan Beetroot & sweet potato Burger, avocado mayo, Fries and Salad £12 DF VGN

**Please make us aware of any allergies or intolerances prior to ordering*



• Sides •

Skin on Fries £3 (*add cheese £1*) Chunky Chips (*add cheese £1*) Smoked paprika & garlic fries £3.25
Mixed side salad £3 Bread basket £2.50 Garlic bread £2.50 (*add cheese £1*)

• Desserts •

*Toffee Panna cotta, salted caramel ice cream £7.50 GF
*Warm Pear frangipane tart with Dorset cream and pear jam £7.50 GF
*Baileys bread & butter pudding, Dorset cream £7.50
**"Puddletown Mess" (Raspberry Sorbet, Chantilly Cream, Fruit Compote) £7.50 GF
*Dark Chocolate Torte, Fruit Coulis Rum & Raisin ice cream £7.50
Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop
*The Blue Vinny cheese board, a selection of 3 or 4 south west cheeses, GF
With homemade chutney and crackers £7.50/ £8.95
Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.00
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• digestifs •

Courvoisier £3.55
Taylors LBV Port 2010 £3.80
Armagnac £4.70
Amontillado medium Sherry £3.55
Bristol Cream Sherry £3.55
Baileys Irish Cream £3.80
Calvados pays d'Auge £4.70

• coffee •

Filter/Decaf £2.50
Cappuccino/Café Latte £2.70
Espresso £2.20
Mocha £2.90
Tea/Herbal £2.20
Hot Chocolate £2.90
Liqueur Coffee £6.50

• PUDDING WINE •

Elysium Black Muscat 2010
Bottle £22.10 100ml glass £6.15

TASTE THE LEGEND

