

Lunchtime menu.

Appetisers:

Bread basket. (V) £3

Olives Et Al. (GF/V/Vgn/DF) £3

Starters:

Soup of the day. (GF/DF/V/Vgn) £6

Blue Vinny tart, rocket black olive & spring onion salad, tomato jam. (V) £8 (available as a main £12)

Coastal cheddar rarebit, red onion jam, sour dough croutes. (V) £7.50 (add fries £1)

Crispy whitebait, pickled shallots, mixed salad. (DF) £6

Ham hock & chicken terrine, piccalilli & warm ale bread. (DF/GF) £7.50

Mains:

Cured & roast pulled pork, hot apple sauce, melted coastal rarebit, sour dough roll, coleslaw & fries. £15

Cask ale battered fish, chunky chips, peas & tartare sauce. (DF) £14

Catch of the day. £M.P

Ploughman's, ham, cheddar, Dorset blue vinny, apple, pickled onion, chutney, bread. £13

Rabbit & Coastal cheddar lasagne, rocket tomato & black olive salad. (add fries £1, add garlic bread £1).

Moroccan vegetable & tomato stew, pearl cous cous, mint yogurt & dukkha. (V/GF) £14

Chicken, mushroom & pearl onion pot pie, buttered new potatoes, seasonal veg. £15

Desserts:

Chocolate orange bread & butter pudding, chocolate ice cream, orange crisp. (V) £6.50

Coffee panna cotta, hazelnut biscotti, brownie crumble. (V) £7

Lemon tart, crushed meringue, chocolate shards, mango sorbet. (V) £7

Selection of west country cheeses, crackers, grapes & cask ale chutney. (GF/V) £12

Selection of ice creams & sorbets. (GF/V) £1.50 per scoop