



Please make us aware of any allergies

Summer menu.

Starters:

Soup of the day. (DF/V/GF/Vgn) £6

Chicken liver pate, croutes, ale chutney £7

Coastal cheddar rarebit, tomato jam, sour dough croutes. (V) £7.50

Heritage tomato, Dorset Blue Vinny, salad, black olive (GF/V) £7

Whitebait, tartare, lemon (DF) £6

Sharers:

Breadboard, olives et al, oil & balsamic. (V/GF) £7

Rarebit sharer, sour dough croutes, tomato jam, pickles. (V) £11

Mains.

Fossil Farm 6oz beef burger, coastal cheddar, sourdough roll, tomato jam, fries, slaw (add bacon £1) £15

Wholetail scampi, tartare, chips, peas (DF) £14

Slow cooked chilli beef nachos, sourcream, jalepenos, melted cheese (GF/DF) £15

Dressed south coast crab, buttered new potatoes, mixed leaf salad (DF/GF) £20

Steak selection, grill garnish, chips. £M.P

Thai red fish curry, sticky rice (DF/GF) £15

Spinach gnocchi, Mediterranean roast veg, tomato sauce, basil pesto (V) £13.5

Cured & roast pulled pork, hot apple sauce, sour dough roll, coleslaw & fries (DF) £15

Aubergine & tomato bake, sourdough breadcrumbs, mixed leaf salad (DF/V) £13

Italian hunters chicken stew, pancetta, black olive, tomatoes, new potatoes (DF/GF) £15



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Salads:

Roast chicken Caesar salad £14

Ploughman's, ham, cheddar, Dorset blue vinny, apple, pickled onion, chutney, bread
(GF/V) £13

Buddha bowl, pearl cous cous, pickles, dressed leaf (DF/Vgn) £13

Sides:

Garlic sour dough £3

Side salad £2.5

Fries £3

Chunky chips £3.5

Seasonal vegetables £3.5

New potatoes £3.5

Desserts:

Eton mess (GF/V) £6

Chocolate brownie, chocolate sauce, vanilla ice cream (V) £7

Lemon posset, New Forest strawberries, crushed meringue (GF/V) £6

Raspberry & almond tart, Chantilly cream (Vgn) £7

Summer fruit crumble, vanilla ice cream (V) £7

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

Selection of ice creams & sorbets. (GF/V) £1.5 per scoop