



• lunch & dinner menu •

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

• while you wait •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4

Mixed olives £3 Fried flour tortillas, avocado salsa £2.50

Pork crackling, apple sauce £2.50 Breaded plaice bites, wild garlic aioli £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 / £11

Grilled asparagus, prosciutto, poached free range egg, Parmesan £8.50

Scallops baked in shell, orange & rosemary crumb £10

Wild rabbit terrine, toast, pickled carrots, date chutney £7.50

Coconut prawn fishcakes, lemongrass & coconut sauce £9

• mains •

Ploughman's: Blue Vinny, coastal Dorset Cheddar or glazed ham £10

Maple glazed ham, fried free range eggs, chunky chips, tomato relish £11

Lamb tagine, apricots, almonds & coriander, couscous £17

Shilvington beef burger, Dorset smoked red, chefs' burger mayo, red onion relish, chunky chips, salad £12.50

Barbary duck breast, pressed potato cake, rainbow chard, cherry & Port jus £18

Corn fed chicken breast, summer vegetables, wild garlic aioli £13

Trio of Wiltshire pork (Confit belly, medallion, black pudding hash), rhubarb chutney, cider jus £15

Jurassic coast 8oz sirloin steak with rocket, baked flat mushroom, plum tomato & chunky chips £18

(add a sauce: peppercorn / red wine / 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

Lemon sole fillets, artichokes, roasted peppers, soya beans, new potatoes & pea puree £17

Portland crab linguini, green chilli & basil £14

Vegetarian chilli enchilada, avocado salsa, sour cream £11

TASTE THE LEGEND



Falafel burger, sourdough bun, tahini sauce, carrot relish, fries & salad £10



• sides •

Garlic bread £3 (*add cheese +50p*)

Chunky chips £3 (*add cheese +50p*)

Fries £3

Smoked paprika & garlic fries £3.25

Seasonal vegetables £3

Mixed side salad £3

Bread basket £2

• desserts •

Mocha crème brulee, almond biscotti £6

Banana sticky toffee pudding, rum & raisin ice cream, toffee sauce £6.50

Warm waffle with salted caramel ice cream, hot gin blueberries £6

Elderflower pannacotta, prosecco poached gooseberries, vanilla tuile £6.50

New forest strawberry Eton mess £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 £3.25

Taylors LBV Port 2010 £3.50

Marquis de caussade Armagnac £4.50

Amontillado medium Sherry £3.25

Bristol Cream Sherry £3.25

Baileys Irish Cream £3.50

Calvados pays d'Auge £4.50

Chateau de Montifaud Cognac £7.50

• PUDDING WINE •

Elysium Black Muscat 2010

Bottle £21.50 100ml glass £5.95

• coffee •

Served with homemade almond biscotti

Filter/Decaf £2.40

Cappuccino/Café Latte £2.60

Espresso £2.00

Mocha £2.80

Tea/Herbal £2.00

Hot Chocolate £2.80

Liqueur Coffee £5.50