

Please be aware that due to ongoing supply issues, some items may be subject to change Please let us know of any dietary requirements or allergies

Light Bites

To Start

Padron peppers (VG) £6 Duck, pork & pistachio bao buns £7.50 Smoked mackerel, chorizo & cheddar croquettes,

Harissa mayo £8.50

All 3 for £20

Tempura vegetables, sticky soy & sesame dipping sauce (V) £7 Grilled sardines, tomato bruschetta, micro herbs £8 Ham hock rillettes, pistachio salt, crusty bread £8 Soup of the Day, crusty bread £6.50

Sharing

Seafood platter - Chilled crevettes, smoked salmon, smoked mackerel & chorizo croquettes, sardines, breaded calamari, watercress aioli, chunky bread £22.50

Vegetarian antipasti platter – Mixed olives, sun blushed tomatoes, artichoke hearts, feta, spiced tortilla wedges, falafel, chunky bread, salad (*VG) £ 18.60

Garlic & thyme baked camembert, onion marmalade, toasted baguette (V) (*GF) £ 16

Pub classics

Beer battered hake fillet, chunky chips, minted pea purée, lemon wedge, tartare £ 16.95 Vegan lentil & roasted vegetable curry, poppadum (VG,GF) £15.50 Pie(s) of the day: locally made pie, greens, mash & gravy. Ask for today's fillings £ 16.50 Home cooked ham, two free range fried hen's eggs, chunky chips (GF) (DF) £ 14.50

Burgers

All with baby gem, beef tomato, gherkin, chilli jam, fries & coleslaw Add cheese £2

Beef – Owton's chuck & short rib beef burger £ 15 (*GF) (DF) Chicken – Lightly spiced panko breaded chicken strips £ 16 Vegan – delicious vegan burger made from mushrooms, lentils, roasted seeds & spices (VG) (DF) £ 15.50

Mains

Roasted vegetable Winter salad, avocado, chunky croutons, honey dressing (Grilled halloumi (V) OR Turkey & crispy pancetta) £ 16 Hearty white bean, chorizo, kale & turnip Winter broth, crusty bread £ 16 Red wine braised beef cheek, wild mushroom risotto, shallot & red wine sauce £20 Smoked haddock herby fishcake, wilted kale, poached egg & hollandaise £17 Baked cod, crushed potatoes, glazed carrots, creamy parsley sauce (GF) £20

Sides

Chunky chips £5 – Fries £4 - Dressed leaves £4 - Buttered tender stem Broccoli £4 Truffle & parmesan fries £5.50

Gluten Free (GF), *Can be Gluten free (*GF) Vegan (VG), Vegetarian (V), Dairy free (DF)

A 10% discretionary service charge will be added to your bill



Baguettes

**Available Monday-Thursday 12-2.30pm Friday & Saturday 12-3pm

Roast beef, local watercress, horseradish

'Ham, brie & chilli jam

Mature cheddar cheese, spiced apple chutney

Smoked Salmon & avocado

£9.50

All served on sourdough baguettes (gluten free bread available) with a handful of fries & salad leaves

Children's menu

Southern fried chicken strips & fries £ 9.00

Pasta, meatballs, tomato sauce & grated cheese £ 9.00

Pasta, tomato sauce & grated cheese £ 6.50

Beer battered fish & fries £ 10

Sausages, mash & gravy £ 9.00

Cheeseburger & fries £ 9.00

All served with peas!

Children's Puddings

Purbeck Dig-A-Saurus - vanilla ice cream with milk chocolate dinosaurs £3

Purbeck Skull-Diggery - chocolate ice cream with white chocolate bones £3

Brownie & ice cream £4.00

Sticky toffee pudding & ice cream £4.00



Puddings

Treacle tart, banana & honeycomb ice cream (VG) £8.50

Warm chocolate brownie, vanilla ice cream, chocolate sauce (GF) £8

Sticky toffee pudding, salted caramel ice cream £8

Steamed apple & spiced fruit pudding, custard £8.50

Coconut, rum & raisin brûléed rice pudding, cinnamon ice cream, coconut tuile £8.50

Chocolate & walnut pavlova, madeira soaked mandarins £8

Selection of Purbeck ice creams & sorbets

Vanilla, Chocolate, Strawberry, Raspberry Ripple, Salted Caramel, Rum & Raisin, Honeycomb Rhubarb & Rosehip (VG)

Coconut, Pineapple, Passion fruit or Raspberry sorbet (DF)

£2.50 per scoop

Hampshire cheese board £11.50 Lyburn Gold, Isle of Wight Blue, Tunworth with crackers & chutneys

Hot drinks

Locally roasted Moonroast cafetiere of coffee £ 2.95

English breakfast tea £ 2.20

Selection of herbal teas £ 2.20

Last orders...

Take a look at our liqueurs, cocktail & brandy selection