# SNACKS AND SHARING

NOCELLARA OLIVES 3(vg)

**ROAST MINI CHORIZO** lime yoghurt 7

SCOTTISH SMOKED SALMON

traditionally garnished 12

SOURDOUGH ROLLS butter 2

SHELLFISH PLATTER Dressed Dorset crab, Poole rock oysters, prawns, mussels, clams, brown shrimps 45

> DRESSED DORSET CRAB Mary rose, sourdough toast 19

POOLE ROCK OYSTERS 3.5 each or 20 half dozen

BUTTERMILK FRIED CHICKEN chilli sauce, pickles, blue cheese dip 9

#### HERITAGE TOMATO SALAD burrata, pesto 9(v)

PLOUGHMAN'S Duck terrine, honey roast ham, Baron Bigod, Quicke's Farm Cheddar, soft boiled egg, pickles, sourdough toast 22

# SALADS

**BUDDHA BOWL** quinoa, pea hummus, cucumber, broccoli, avocado, carrots, watercress, sweet mustard dressing 10 (vg)

CHOPPED GARDEN SALAD mixed leaves, tomato, soft boiled egg, onion, peas, pepper, cucumber, radish 8 (v)

**CLASSIC CAESAR 11** 

### TOPPINGS

Roast free range chicken 6 Grilled Golden Cross goats' cheese 4 Garlic and chilli prawn 7

### **SANDWICHES**

CLASSIC CLUB SANDWICH free range chicken breast, bacon, avocado, tomato, egg mayonnaise, choice of white or wholemeal bread 14

> CHEDDAR AND RED LEICESTER SOURDOUGH TOASTIE apple chutney 9

HOT SMOKED SALMON STUFFED CROISSANT cucumber, horseradish, dill, keta caviar 12

> PULLED BBQ AUBERGINE BAP pineapple coleslaw 10 (vg)

SPELT AND BEETROOT RISOTTO Golden Cross goats' cheese 14 (v)

TOMATO AND CHILLI LINGUINE basil, parmesan 15 (v)

VEGETABLE THAI CURRY *jasmine rice, coconut* **15** (vg) Add chicken 4

BEER BATTERED HADDOCK AND TRIPLE **COOKED CHIPS** crushed peas, tartare sauce 17

MAIN PLATES

HOME HOUSE CHEESEBURGER skin on fries 16

FRIED SPATCHCOCK BABY CHICKEN pineapple coleslaw 20

**18oz DOVER SOLE** tartare sauce 40

280G SHORT HORN RIB EYE Béarnaise sauce, skin on fries 35

800G EX DAIRY COW T-BONE TO SHARE Béarnaise sauce, skin on fries 65

## SIDES all 4

SKIN ON FRIES

MINTED NEW POTATOES (v) GRILLED COURGETTES AND CHILLI (vg)

HERITAGE TOMATO AND BASIL SALAD (vg)

BABY GEM, RADISH AND ONION SALAD (vg)

**PEACH MELBA** (v)

ENGLISH SUMMER BERRIES Pimm's, almonds (vg)

**SOMETHING SWEET** all 6

SNICKERS WAFFLE (v)

PASSION FRUIT TART coconut ice cream (v)



STRAWBERRY ETON MESS (v)

**BRITISH CHEESE SELECTION** chutney, quince jelly, biscuits 12

(V) VEGETARIAN (VG) VEGAN IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

LAST FOOD ORDERS IN THE GARDEN - 9.45PM ALL GUESTS ARE KINDLY ASKED TO LEAVE THE GARDEN BY 11PM WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)