

# WEEKEND

## SNACKS, SHARING AND SALADS

NOCELLARA OLIVES  
3 (vg)

ROAST MINI CHORIZO  
lime yoghurt 8

SCOTTISH SMOKED SALMON  
traditionally garnished 12

POOLE ROCK OYSTERS  
3.5 each or 20 half dozen

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

DRESSED DORSET CRAB  
Mary rose, sourdough toast 19

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

HERITAGE TOMATO SALAD  
burrata, pesto 9 (v)

CLASSIC CAESAR 11

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

## TOPPINGS

Roast free range chicken 6

Grilled Golden Cross goats' cheese 4

Garlic and chilli prawn 7

## MAIN PLATES

TOMATO AND  
CHILLI LINGUINE  
basil, parmesan 15 (v)

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

HOME HOUSE  
CHEESEBURGER  
skin on fries 16

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

## SIDES all 4

HERITAGE TOMATO AND BASIL

BABY GEM AND ONION SALAD (vg)

BULGUR WHEAT, ALMONDS AND FETA SALAD (v)

GRILLED COURGETTES AND CHILLI (vg)

SKIN ON FRIES

## BBQ

A cover charge of £12 per person  
for a selection of sides

SOURDOUGH ROLLS AND BUTTER (v)

GRILLED COURGETTES AND CHILLI (vg)

BULGUR WHEAT, ALMONDS AND FETA SALAD (v)

NEW POTATO SALAD (v)

### MEAT

### FROM THE GRILL

### NON-MEAT

100G DEXTER BEEF FILLET  
garlic butter 14

SWALEDALE LAMB CHOP  
green sauce each 7

HALOUMI AND CHILLI 4  
CORN ON THE COB 2

LARGE HAND  
DIVED SCALLOP  
seaweed butter 12

280G SHORT HORN RIB EYE  
Béarnaise sauce 30

PORK SAUSAGE each 2

OCTOPUS TENTACLE 12

HALF NATIVE LOBSTER  
£ market price

800G EX DAIRY COW T-BONE  
TO SHARE  
Béarnaise sauce 60

MERGUEZ SAUSAGE each 3

GRILLED KING PRAWN  
chilli, coriander and lime 7

LEMON AND THYME MARINATED  
ORGANIC CHICKEN THIGH each 5

100G CHALK STREAM TROUT  
sauce vierge 10

HALF BBQ PORK RACK each 8

