

Orchard Bay Sourdough with Netherend Farm Butter	5.95
Scott's Egg - Free Range Egg, Salt Pig Mangalita Pork with English Mustard Mayonnaise	8.95
Charred Chicory Poached Pear and Barkham Blue salad, Roasted Hazelnut Dressing (v)	9.95
Cured Trout with a Fennel and Apple Salad, Horseradish Cream, Chive Oil	10.95
Baked Camembert to share – cornichons, chutney, confit garlic and Orchard Bay Sourdough toast	18.95
Curried Carrot and Coriander Soup	7.95
Breaded Whitebait with Tartare Sauce	9.95
Aberdeen Angus 28 Day Aged Topside	18.95
Pulled Purbeck Pork	18.95
Wild Mushroom, Lentil and Pine Nut Wellington	16.95
All Served with Roasted Potatoes, Parsnips and Carrots, Cauliflower Cheese, Savoy Cabbage, Yorkshire Pudding and Stockpot Gravy	
Scampi, Chips and Peas with Tartare sauce	16.95
Mature Cheddar and Real Ale Chutney Sandwich, crisps and garnish	10.95
Ham and Piccalilli Sandwich, Crisps and Garnish	11.95
Smoked Salmon, Cream Cheese and Cucumber Sandwich	12.95
Hot Smoked White Park Beef Brisket, Pickles, Coleslaw and Cheese Sandwich with Fries	15.95
Ploughman's Plate- Mature Cheddar, Hunk of Sourdough, Real Ale Chutney, Apple, Pickled Onion	12.95
Kids Menu	
Scampi, Chips and Peas	7.95
Roast Beef	8.95
Purbeck Pulled Pork	8.95
Cheese Board with Coastal Cheddar, Barkham Blue and Somerset Brie	12.95
Sticky Toffee Pudding with Purbeck Vanilla Ice Cream	8.95
Mixed Berry and Apple Crumble with Purbeck Vanilla Ice Cream	8.95
Purbeck Ice Cream (gf)	1 Scoop 3.95
Vanilla, Serious Chocolate, Honeycomb Hash, Strawberry,	2 Scoops 4.95
Orange Choc Chip, Mint Choc Chip, Mango Sorbet, Conker G&T Sorbet	3 Scoops 5.95
Voyer VSOP Grande Champagne Cognac	6.00
Domaine de Saoubis VSOP Bas Armagnac	5.20
Chateau du Breuil VSOP Calvados	4.40
Somerset Cider Brandy 10 y/o	4.50

Please note: This is a Typical Menu and is SUBJECT TO DAILY AND SEASONAL CHANGE. Booking Essential.

Please let us know if you have any allergies or require information on any ingredients in our dishes.