

WOBBLY COTTAGE  
SOURDOUGH | 4.5 | V,  
tomato & olive tapenade,  
oil & balsamic, garlic butter



'OLIVES ET AL'  
GREEN OLIVES | 4.5 | V  
chilli & garlic  
marinated olives

## SAMPLE KITCHEN MENU

### Starters

½ DOZEN PORTLAND PEARL OYSTERS | 18 | GF  
shallot vinegar / chilli, ginger, coriander / apple & tarragon

BEEF TATAKI | 13 | GF  
seared sirloin steak, beetroot, onion ponzu, Japanese mayonnaise, sesame, coriander

FRITTO MISTO | 10.5/19 | GF  
lightly fried squid, tiger prawns, red mullet, samphire, chilli & garlic mayonnaise

PRAWN COCKTAIL | 11 | GF\*  
marie rose sauce, gem lettuce, avocado, sourdough

'CHESIL SMOKERY' SMOKED SALMON | 12 | GF\*  
crème fraiche, shallots, capers, dill, melba toast

BEEETROOT CARPACCIO | 8.5 | V | GF\*  
breaded rosary ash goat's cheese, pickled mushrooms, pomegranate, dill

BAKED SOMERSET CAMEMBERT | 12 | GF\*  
onion marmalade, cornichons, celery, crispy onion, sourdough

### Mains

28-DAY DRY AGED FOSSIL FARM ABERDEEN ANGUS SIRLOIN STEAK (8OZ) | 29 | GF\*  
sauteed potatoes, tomato, mushroom, cheese maker salad, peppercorn sauce **or** garlic butter

ALE BATTERED HADDOCK | 18 | GF\*  
hand-cut chips, mushy peas, tartare sauce (add curry sauce & frickle 50p)

ROASTED HOLWAY FARM LAMB RUMP | 28 | GF  
mashed potato, parsnips, carrots, red currant jus

GRILLED RED MULLET FILLET | 22 | GF  
confit heritage tomato & courgette, wild garlic pesto, fries

INDONESIAN SEAFOOD CURRY | 22 | GF  
monkfish cheeks, tiger prawns, mussels, basmati rice, soy steamed greens

WILD MUSHROOM RAVIOLI | 18 | V | VG\*  
white wine cream sauce, confit tomato, parmesan, caprese salad

PAD THAI | GF\*  
rice noodles, amai sauce, egg, chilli, leeks, bean sprouts, peanuts, coriander, crispy onions

TIGER PRAWN | 18    CHICKEN | 17    VEGETABLE | 15 | V | VG\*

HOME-MADE BEEF BURGER  
sesame brioche bun, lettuce, tomato, burger sauce, gherkin, fries, coleslaw  
SMOKED BACON & DORSET RED CHEESE | 16    BLUE VINNY, MUSHROOM, CRISPY ONION | 16

SPICED GARDEN VEGGIE BURGER | 14.5 | V | VG\*  
brioche bun, smoked dorset red cheese, lettuce, tomato, burger sauce, gherkin, fries, coleslaw

'CHESIL SMOKERY' SEAFOOD PLOUGHMAN'S | 19 | GF\*  
smoked salmon, mackerel pate, crevettes, cockle popcorn, garden salad, pickled onion, sourdough, tartare,  
marie rose sauce

GF – Gluten Free

V – Vegetarian

VG – Vegan

\* denotes available on request