

Brunch

—— Brunch —

FULL DORSET 8.00

Outdoor-reared pork sausage, best back bacon, two poached free range eggs, sauteed potatoes, mushroom, cherry vine tomatoes, fresh baked Dorset farmhouse toast

FULL VEGGIE (V) 8.00

Two poached free range eggs, pan-fried haloumi cheese, wilted spinach, sauteed potatoes, mushrooms, vine tomatoes, fresh baked Dorset farmhouse toast

SALMON, AVOCADO AND EGGS 8.50

THICK CUT WYE VALLEY SMOKED SALMON, RIPE AVOCADO, POACHED FREE RANGE EGGS, COUNTRY STYLE POTATOES, RED WATERCRESS AND SOURDOUGH TOAST

VEGAN BREAKFAST 8.00

Zucchini fritter, homemade falafel, humus, roasted vine tomatoes, flat mushrooms, wilted spinach and char-grilled flatbread (v/o)

FRENCH TOAST 6.80

Posh eggy bread. Thick cut, locally baked farmhouse bread with maple syrup and bacon or berries

TODAY'S HOMEMADE FRITTATA 8.00

An Italian-style oven baked omelette, with today's filling, fresh green salad, house dressing and toasted sourdough

——— Salads ——

SUPERFOOD 12.50

Tabouleh couscous, roasted peppers, rocket, pumpkin seeds, fresh chilli, roast butternut squash and a lemon, chilli and mint yoghurt dressing.

ADD HALOUMI SKEWER 3.50 ADDCORN FED CHICKEN BREAST 4.00

House Caesar 14.00

CHICKEN BREAST, COS LETTUCE, AVOCADO, PANCETTA, HERB CROUTONS, PARMESAN, FREE RANGE EGG

STICKY BEEF 13.50

Sweet soy glazed steak, Asian slaw, honey roast peanuts, green beans

----- Sides --

HOMEMADE ONION RINGS 3.50

SWEET POTATO FRIES 3.50

SHOESTRING FRIES 3.00

MAC 'N' CHEESE 4.00

CORN ON THE COB 3.50

BUTTER & CHIVE NEW POTATOES 3.50

MIXED SALAD 3.50

----- Light Lunch -

TODAY'S SOUP 6.50

HOMEMADE, FRESH ARTISAN BREAD

THICK CUT SMOKED SALMON 7.60

Lemon and dill oil, fresh baked sourdough, charred lemon and caper berries

Sizzling Chorizo 7.00

Roasted whole bon bon chorizo and red peppers, olives, house aioli and ciabatta

WHIPPED ROSARY GOAT'S CHEESE 6.80

Candied walnuts, honey drizzle, herb croutons and dressed beetroot and spring onion baby gem spears

POTTED SALT BEEF 7.00

RILLETTES OF TENDER, SLOW COOKED SILVERSIDE, CORNICHONS, BRIOCHE TOAST AND HOUSE RED ONION MARMALADE

- Lunch Plates -

CHICKEN & CHIPS 9.00

Corn fed Chicken Breast, shoestring fries and fresh green salad

STEAK FRITES 10.00

Flatiron steak, shoestring fries and vine tomatoes

HEC PLATE 8.50

WIltshire ham, free range fried eggs and chips

FALAFEL PLATE 8.50

HOMEMADE FALAFEL, HUMUS, TSATSIKI, FLATBREADS, OLIVES AND ROASTED RED PEPPERS

— Sandwiches —

VILLAGE CLUB 8.50

Fresh, Char-grilled breast of Chicken and Best Back Bacon, egg mayonnaise, lettuce and tomato triple decker on toasted white bread, with a fresh green salad

FISH FINGER 8.50

Homemade fish fingers from fresh pollock, with tartare sauce and mixed leaf on chunky white Dorset farmhouse bread, with a fresh green salad

Brie and Pancetta 8.50

Somerset brie, pancetta, beef tomato, baby gem spears and chilli jam on a sourdough roll, fresh green salad

SMASHED AVOCADO TOAST 5.50

Ripe avocado, fresh chilli and lime juice on toasted sourdough Add Smoked Salmon 3.00 Add bacon 2.00