

# JAMES AND WHITE

BAR AND KITCHEN

## STARTERS & SMALL PLATES

SALT AND PEPPER SQUID ..... 7.50  
Sweet chilli mayonnaise

HALOUMI FRIES ..... 6.50  
Chipotle mayonnaise V

BBQ CHICKEN WINGS ..... 7.00  
Dorset Blue Vinny dip & celery

KHOBEZ FLAT BREAD ..... 5.00  
Humus with extra virgin olive oil V

CAJUN CRAB & COD CAKES ..... 8.50  
Cocktail sauce, charred lemon

TEMPURA PRAWNS ..... 7.50  
Sweet chilli dip

BURRATA ..... 8.50  
Roasted beets, rocket, balsamic glaze V

THICK CUT SMOKED SALMON ..... 8.00  
Horseradish creme fraiche, sourdough

STICKY BBQ RIBS ..... 7.70  
Chilli dressed Asian slaw

ZUCHINI FRITTERS ..... 6.70  
With corn and chilli jam V

SWEET POTATO FALAFEL ..... 6.70  
Homemade, tsatsiki V

TODAY'S HOMEMADE SOUP ..... 6.70  
Bakehouse 24 sourdough

## TO SHARE

FISH BUCKETS ..... 22.00  
Salt and pepper squid, tempura prawns, thick cut smoked salmon and Cajun crab & cod cakes. Cocktail sauce, sweet chilli sauce and mayonnaise, mixed leaf, char-grilled lemon and sourdough or fries.

BLACK COW CHEESE FONDUE ..... 22.00  
Served in a stoneware pot warming on volcanic rock. Melted Black Cow cheese and a dash of Black Cow vodka served with Bakehouse 24 sourdough, charcuterie and pickles.

## HOT STONE COOKING AT YOUR TABLE

All served on a sizzling hot volcanic rock for you to cook on yourself at the table! Or...  
Don't want to do the cooking; no problem just ask your server and we will serve the finished dish!

### STEAKS

Farm Assured UK reared steaks aged for minimum 30 days by our New Forest family butcher. Served with pea top salad, roasted vine tomatoes, grilled flat mushroom, shoestring fries and your choice of sauce: peppercorn, garlic butter or Dorset Blue Vinny cheese.

8OZ SIRLOIN ..... 21.50

8OZ RUMP ..... 16.00

10OZ RIB EYE ..... 23.00

PORK TENDERLOIN ..... 15.00

SURF AND TURF ..... 3.00

Add 3 tempura prawns

### BUTCHER'S BOARD

Fillet steaks, Butcher's favourite cuts and sharing steaks are displayed on the board when available.

MIXED GRILL ..... 25.00  
Selection of lamb rump, sirloin steak & pork tenderloin. With pea top salad, roasted vine tomatoes, grilled flat mushroom, shoestring fries and peppercorn sauce and garlic butter.

TUNA STEAK ..... 21.50  
Poke bowl of sushi rice, fresh avocado, lime, cucumber, pickled carrot, spring onion, radishes, fresh chilli, ponzu dressing won ton crisps and a chilli mayonnaise.

### SKEWERS

With a Moroccan stew of mixed peppers, chickpeas, sweet potato, lentils, apricots and spices, tabbouleh cous-cous salad, humus and tzatsiki, iceberg lettuce, fresh tomato and warm khobez flat breads

LAMB RUMP ..... 18.00

HALOUMI V ..... 15.00

MONKFISH ..... 19.00

## MAINS

MSC SUSTAINABLE FISH AND CHIPS ..... 15.00  
Beer battered with chunky chips, homemade mushy peas, char-grilled lemon and house tartare sauce.

FULL RACK OF BABY BACK RIBS ..... 19.00  
Slow cooked with BBQ Sauce and served with chipotle mayonnaise, shoestring fries and coleslaw.

TERIYAKI SALMON ..... 17.00  
Teriyaki sauce, Asian slaw with fresh mint and coriander, spicy dressing and a side of shoestring fries.

KATSU CHICKEN ..... 15.00  
House panko crumbed chicken breast with katsu curry sauce, Asian slaw with chilli dressing, sushi rice salad with won ton crisps

CHICKEN FILLET ..... 15.00  
House panko crumbed chicken breast with BBQ Sauce, chipotle mayonnaise, shoestring fries and coleslaw.

STICKY STEAK SALAD ..... 15.00  
Sweet soy glazed rump steak, shredded cabbage, carrot, celery and red onion, fresh mint and coriander, honey roast peanuts, spinach and pea shoots.

HOUSE SWEET POTATO FALAFEL ..... 14.50  
With a Moroccan stew of mixed peppers, chickpeas, sweet potato, lentils, apricots and spices with tabbouleh cous-cous salad, humus and tzatsiki, iceberg lettuce, fresh tomato and warm khobez flat breads V

CHICKEN, BACON & AVOCADO ..... 15.00  
CAESAR SALAD  
Chargrilled chicken breast, best back bacon, avocado, free range hard boiled egg, herb crouton, anchovies, baby gem lettuce and caesar dressing.

## BURGERS

Homemade burgers from farm-assured UK beef, cooked medium and served in a toasted BH24 sourdough & brioche blend bun with iceberg lettuce, beef tomato, red onion, gherkin, house burger sauce, coleslaw and shoestring fries

CLASSIC ..... 13.00  
Enjoy it "as is" or build it up from the toppings menu

CHICKEN ..... 14.50  
Panko crumbed chicken fillet, avocado, chipotle mayonnaise and burger relish

BLACK COW CHEDDAR ..... 2.50  
RED ONION MARMALADE ..... 1.50

AVOCADO ..... 2.00  
FLAT MUSHROOM ..... 1.50

BLACK COW CHEESE & BACON ..... 14.50  
Best back bacon & Dorset's premium Black Cow Cheddar

MOVING MOUNTAINS VEGAN BURGER ..... 14.00  
Plant based "meat" burger, relish, beetroot, V  
vegan mayonnaise & chilli jam on a vegan bun

DORSET BLUE VINNY ..... 1.50  
GO NAKED! NO BUN, EXTRA SALAD, NO CHARGE

DORSET BLUE ..... 14.50  
Dorset Blue Vinny cheese & house red onion marmalade

DOUBLE UP! ..... 4.50  
Double the Burger!  
Add an extra patty.

BEST BACK BACON ..... 1.50

## SIDES

SHOESTRING FRIES ..... 3.00  
WILTED SPINACH ..... 3.50  
MAC 'N' CHEESE ..... 4.00  
SWEET POTATO FRIES ..... 4.00  
HOME-MADE ONION RINGS ..... 3.50  
MIXED SALAD ..... 4.00  
CHUNKY CHIPS ..... 4.00  
CORN ON THE COB ..... 3.50  
COLESLAW ..... 3.00  
ASIAN SLAW ..... 3.50  
SOURDOUGH ..... 2.50  
SWAP TO SWEET POTATO FRIES... 1.00

Please allow time for your menu choice as all dishes are prepared and cooked to order.  
All items may contain traces of nuts, please ask your server for further allergy advice.  
A discretionary service charge of 10% will be added to groups of six or more.

(V) = VEGETARIAN

V = VEGAN OPTION ASK US HOW TO MAKE THE DISH VEGAN

HOUSE FAVOURITE

GLUTEN FREE MENU AVAILABLE ASK YOUR SERVER

# JAMES AND WHITE

BAR AND KITCHEN

## HOUSE COCKTAILS

CONKERTINI .....	9.00
An Espresso Martini made with Southbourne's Conker Spirit's Cold Brew Coffee Liqueur and Black Cow Vodka	
BADGER BRAMBLE .....	9.00
Lymington Dancing Cow Gin, Gentleman Badger's Sloe Gin, fresh lemon and blackberry liqueur	
BLACK COW SHAKE .....	9.00
Dorset's one of a kind Black Cow Pure Milk Vodka, Licor 43 and white chocolate milk.	
LONG RON .....	8.50
Ron de Jeremy's spiced rum, fresh ginger syrup, fresh lime and soda	
COUNTRY COSMO .....	9.00
Chase's slow cooked rhubarb and triple distilled vodka with orange liqueur, fresh lime and cranberry juice	
WOMBLE SOUR .....	9.00
Stanley's strawberries and cream gin, lemon juice and egg white	

IF IT'S NOT ON THE LIST, PLEASE ASK...

## CLASSIC COCKTAILS

PORNSTAR MARTINI .....	9.00
Stolichnaya vodka, passionfruit puree, lime juice, a dash of vanilla and prosecco top	
MOJITO.....	9.00
Mount Gay Rum, fresh mint, lime and soda	
OLD FASHONED .....	9.00
Makers Mark Bourbon, Angostura bitters, soft sugars and fresh orange.	
LONG ISLAND ICE TEA .....	9.00
Five premium white spirits, lemon, lime and cola.	
TOM COLLINS .....	9.00
Professor Cornelius Old Tom Gin, lemon juice, soda and sugars	
MARGARITA .....	9.00
Patron Tequila, lime, triple sec, rock salt rim.	

### GIN CELLAR

Please ask your server about our selection of local and artisan gins and recommendations on tonic pairings!

## WINE

### RED

	175ml	250ml	Bottle
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PLATE 95, MERLOT .....	5.50	6.90	19.50
CHILE. <i>Spicy and warming.</i> A fruity, spicy red wine that has a nice balanced palate.			
GRAPEFUL DEAD, SHIRAZ .....	5.80	7.75	21.00
AUSTRALIA. <i>Juicy and ripe.</i> An off-dry, mid-bodied fruity red that is soft in acidity and tannin.			
DEAD MANS DICE, MALBEC .....	6.70	8.50	25.00
ARGENTINA. <i>Spicy and warming.</i> Deep and vibrant Malbec with an intense nose plum, damson and dark chocolate aromas.			
FINCA DE OROR, RIOJA .....	27.00		
SPAIN, <i>Spicy and warming.</i> A refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.			
CYCLES GLADIATOR, PINOT NOIR .....	31.00		
USA, <i>Juicy and ripe.</i> A youthful blast of raspberry and red cherry fruit defines this lightish-bodied red.			
FORTIN PLAISANCE, CABERNET SAUVIGNON, MERLOT .....	36.00		
ST EMILION, FRANCE, <i>Oaked and intense.</i> Dark berry fruit and a touch of oak are followed by a mid-bodied palate. Medal Winner!			

### ROSE

	175ml	250ml	Bottle
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PONTE, PINOT BLUSH .....	5.80	7.75	21.00
ITALY, <i>Light and delicate.</i> A fresh and youthful off-dry wine that has a lovely rose petal pink colour.			
HENRI GAILLARD COTES DE PROVENCE .....	7.25	9.50	28.00
PROVENCE, FRANCE, <i>Light and delicate.</i> A classic French rose, bone dry and light bodied with delicate red fruit.			

## DRAFT

PERONI, Premium Lager, ITA 5.1% .....	5.40	2.70
BREWDOG PUNK IPA, Postmodern classic, UK 5.6%.....	5.80	2.90
SIERRA NEVADA CALI IPA, Session IPA, USA 4.2% .....	5.70	2.85
PLUS GUEST LAGERS AND CIDERS .....	-.-	-.-

## SOFT

COKE / DIET COKE ICON.....	3.20
APPLETISER.....	3.20
ORANGINA .....	3.20
MINERAL WATER .....	2.50 / 5.00
LUSCOMBE LEMONADE .....	3.20
LUSCOMBE GINGER BEER .....	3.20
LUSCOMBE ELDERFLOWER PRESSE .....	3.20

## BAD HAND COFFEE



ESPRESSO .....	2.30
MACHIATO .....	2.50
AMERICANO .....	2.50
LATTE / CAPPUCINO / FLAT WHITE .....	2.80
MOCHA .....	3.00

### WHITE

	175ml	250ml	Bottle
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PLATE 95, SAUVIGNON BLANC .....	5.50	6.90	21.00
CHILE, <i>Dry and aromatic.</i> Fresh and zesty with ripe tropical fruit flavours			
PONTE, PINOT GRIGIO .....	5.80	7.75	21.00
ITALY, <i>Light and delicate.</i> Very light, revealing just a hint of green fruit.			
CUVEE THETIS, PICPOUL .....	25.00		
FRANCE, <i>Dry and aromatic.</i> A dry and light-bodied white wine that has a great balance of fruit and freshness.			
CLOUD ISLAND, SAUVIGNON BLANC .....	7.25	9.50	28.00
NEW ZEALAND, MARLBOROUGH. <i>Dry and aromatic.</i> Fresh and juicy with tropical fruit flavours and zingy acidity.			
GUEST.....	-.-		
Every month our staff with the help of our wine merchant and consultant sommelier choose a new wine to showcase			
DOMAINE MILLET, CHABLIS .....	36.00		
FRANCE, <i>Light and delicate.</i> A lean and pure petit chablis, with restrained fruit and light body.			

### SPARKLING

	125ml	Bottle
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PONTE, PROSECCO .....	6.70	30.00
ITALY, <i>Extra dry.</i> Clean, dry and crisp with a creamy finish. An excellent example.		
H.LANVIN & FILS BRUT, CHAMPAGNE .....	55.00	
FRANCE. Dry and aromatic. Golden in colour with fine bubbles, this elegant champagne is fresh on the nose with a rounded toasty palate.		

## BOTTLED

CORONA, MEX 4.5% .....	4.50
CRABBIERS GINGER BEER, UK 4%.....	5.30
DOOMBAR, UK 4.3% .....	5.50
CORNISH ORCHARD CIDER, UK Hedgerow 4%, Gold 5%, Pear 5% ..	5.50

## JUICES

FROBISHERS APPLE JUICE .....	2.90
FROBISHERS ORANGE JUICE.....	2.90
FROBISHERS CRANBERRY JUICE .....	2.90
FROBISHERS ORANGE & PASSIONFRUIT FUSION .....	3.20
FROBISHERS APPLE & MANGO FUSION .....	3.20
BIG TOM TOMATO JUICE .....	3.00
SMOOTHIES: MIXED BERRY, MANGO & PINEAPPLE, STRAWBERRY & BANANA	4.20

## TEA

ENGLISH BREAKFAST TEA .....	2.30
DORSET TEA HERBAL INFUSIONS .....	2.50
Cool Chamomile, Earl Grey, Foraged Fruits, Pure Green, Lemon & Ginger	
ROOBOIS TEA .....	2.50
HOT CHOCOLATE Add Marshmallows 30p Add Cream 30p .....	3.00