

# Our Menu

## Start & Share

Bread Basket	4
Unsalted dairy butter, balsamic vinegar & olive oil	
Nibbles	6¾
Olives, oven baked croutons & marinated Feta cheese	
Pantry Plate - Vegetarian	15½
Roast root vegetables, Dorset Blue Vinney, Dorset Drum cheddar and Feta cheese, slow roast tomato, breads & dips from our pantry	
Pantry Plate – Fish	15½
Smoked salmon, sole goujons, Devon crab toasts, breads & dips from our pantry	
Pantry Plate – Meat	15½
Cured ham, coarse pork pâté & fig relish, roast chicken tart, breads & dips from our pantry	
Minestrone Soup	5½
Classic homemade Italian soup, with spring vegetables, ham hock, roast chicken, cheese straws and pesto	
Roast Squash & Feta Salad	6¼
Marinated Feta tossed with slow roast tomato & grilled aubergine, pepper leaf salad	
Coarse Pork Pâté	5½
Coarse pork and parsley pâté with fig relish & hot toast	
Rosary Goat's Cheese	5½
Creamy goat's cheese mousse, chopped herbs, tomato, rocket & beetroot salad	
Eggs Benedict	6¾
Poached free range egg, on toasted oven bottom muffin with cured ham & hollandaise sauce	
Eggs Salmon Benedict	7½
Poached free range egg, on toasted oven bottom muffin with smoked salmon & choron sauce	
Sole Goujons	6¼
Sole fillets, homemade tartare sauce & our own recipe roast tomato ketchup	
Roast Chicken Tart	5¾
Roast chicken, creamed leeks & shallots, parsley salad in a white wine sauce with a nut dressing	
Smoked Salmon	9¼
Simply served with brown bread, fresh lemon and unsalted dairy butter	

## Salads, Pasta & Rice

Roast Chicken Salad	10¼
Gem lettuce, hand torn roast chicken, crispy dry cure bacon, slow roast tomato, shaved Dorset Drum cheddar & baked croutons, English dressing	
Buffalo Mozzarella, Roast Tomato & Basil Salad	8
Marinated buffalo mozzarella, roast tomato, red onion & basil, balsamic dressing	
Roast Ham Hock Salad	9
Shredded maple glazed ham hock, roast tomato, new potato, Braeburn apple and toasted pine nuts, cider & mustard dressing	
Mushroom Risotto	10¼
Flat, button & shitake mushrooms, shallots & a splash of red wine	
Pea & Asparagus Conchiglioni	9½
Large pasta "shells" tossed with asparagus spears, peas, fresh herbs, rocket leaves, and lemon butter sauce	

## Main Courses

Roast Aubergine	9¼
Classic recipe of roast aubergine & tomato topped with breadcrumbs served with yoghurt & mint dressing	
Roast Red Pepper	9
Char-grilled tomatoes, Rosary goat's cheese, salsa verde & pepper leaf salad dressed with olive oil	
Poached Balta Isle Organic Salmon	13½
Classic white wine, tomato & herb sauce	
Seared Diver Caught Scallops	14¼
Celeriac mash, shallots, green beans & a splash of cider	
Roast Monkfish	12½
Monkfish tail wrapped in Prosciutto, smoked tomatoes, watercress pesto & pea purée	
Stargazy Pie	14¾
Crayfish, prawns, scallops, monkfish, smoked haddock & new potatoes, white wine & herb sauce topped with puff pastry	
Golden Glory Battered Fish & Handmade Chips	10¾
Hand battered in Golden Glory ale, mushy peas, homemade chips, tartare sauce, buttered bread & lemon	
Slow Roast Chicken	12½
Artichoke mash, buttered spring greens, parsley, chives, olive oil and white wine	
Pressed Pork Belly	10¼
Tender pork belly glazed with parsley & garlic mash potato, pancetta cabbage and our Golden Champion ale sauce	
Beef Burger	10¾
Crispy dry cure bacon, red onion, salsa & fries	
Add Dorset Drum cheddar	1
Add Dorset Blue Vinney	1
Lamb Shank Shepherd's Pie	11½
Lamb shanks & root vegetables slowly cooked in Golden Champion ale, topped with glazed mash	
Pepper Steak	17
Char-grilled 10oz rib eye steak, green peppercorn sauce & hand cut chips (Weight approximate before cooking)	
Fillet Steak	19½
Char-grilled 8oz fillet steak, plum tomato, flat mushroom, rocket salad & hand cut chips (Weight approximate before cooking)	

## Sides

Pepper Leaf Salad	2½
House Salad	3
Tomato & Red Onion Salad	2
Olive Oil Mash	2½
Fries & Our Own Recipe Roast Tomato Ketchup	2½
Roast Vegetables	2

Unfortunately, as we sell nuts, there may be traces of nuts in all our products.

# Our Wines

## Bubbles

Bin No.	Glass	Bottle
01. PROSECCO DI VALDOBBIADENE SARTORI	3½	18
Italy - Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity, this is great wine by any standards.		
02. HOUSE CHAMPAGNE JOSEPH PERRIER CUVÉE ROYALE	5¾	33½
Stylish and elegant Champagne with plenty of soft and developed fruit and a clean flavour, it's never released until it's at least three years old.		
03. MOËT ET CHANDON BRUT IMPÉRIAL		40
A delicate medley of fresh fruits with nuances of brioche.		
04. LANSON ROSÉ		45
Beautiful pure colour, fresh and delicious with aromas of roses and fruits.		
05. LAURENT PERRIER 99/00		75
A fine reflection of this vintage, this is a rich and rounded Champagne full of character and with a silky finish.		

## White Wines

Bin No.	175ml	250ml	Bottle
06. CHARDONNAY DE NEUVILLE, VIN DE PAYS	3½	4½	13
France - Soft, rich, creamy Chardonnay, beautifully balanced by light, fresh acidity.			
07. SAUVIGNON BLANC, LES FUMÉES BLANCHES	3½	4½	13
France - An outstanding example of Vin de Pays Sauvignon Blanc, with great vibrancy and charm, full of grassy flavours.			
08. TRIVENTO VIOGNIER, MENDOZA	3¾	4¾	14
Argentina - Enticing fruit flavours jump out of the glass in this delightfully fragrant Viognier. Delicate and succulent.			
09. CHARDONNAY, TRULLI	4¼	5½	15
Italy - Ripe, full flavoured dry white wine with a toasty buttered nut finish.			
10. PINOT GRIGIO VILLA MURA	4¼	5½	15
Italy - Light, fresh and beautifully aromatic white wine, with just a hint of spice.			
11. VINA SANZO VERDEJO 2008	4½	5¾	16
Spain - Pale pistachio with varietal aromas and notes of fennel, mint and a background of tropical fruits. Crunchy white with a long finish.			
12. OMRAH SAUVIGNON BLANC 2009	4¾	6½	18
Australia - Delicious cross between the styles of the Loire Valley and Malborough Sauvignon Blanc, with citrus flavours combining perfectly with subtle tropical notes.			
13. OMRAH UNOAKED CHARDONNAY 2008	4¾	6½	18
Australia - The first winery in Australia to make an unoaked Chardonnay. This crisp, smooth style is outstanding.			
14. PLANTAGENET ESTATE RIESLING 2008	5	6¾	19½
Australia - Try just one sip and you will be taken with this delicate, dry wine. Can be drunk on its own but gets even better with seafood.			
15. SANCERRE 'LA TERRE DES ANGES' 2007/08			24
France - Classic Sauvignon, wonderful, rich, succulent elderflower fruit flavours, with great depth. Elegant, fresh and invigorating.			
16. CHABLIS IER CRU 'FOURCHAUME' 2005/06			28
France - Great depth of complex flavours, quite mouth filling with good acidity and well balanced flavours.			
17. MEURSAULT "LES ROUGEOTS" 2005/06			37
France - The name Les Rougeots was given a long time ago by monks, who realised that this Clos was affected by a disease that was turning the leaves of the vines red! A deliciously approachable, intensely flavoured Burgundy.			

## Red Wines

Bin No.	175ml	250ml	Bottle
18. CABERNET SAUVIGNON DE NEUVILLE	3½	4½	13
France - A rich bouquet of concentrated blackcurrant fruit leads on to a palate of balanced, ripe fruit flavours, vibrant and long.			
19. ESPIRAL TEMPRANILLO	3½	4½	13
Spain - A vibrant fruity wine with a touch of oak, elegant and gentle.			
20. MERLOT, NIETO RESERVA	3¾	4¾	14
Argentina - Matured in French oak, full of complex flavours, a quality wine.			
21. JUAN GIL MONASTRELL – MONASTRELL	4¼	5½	15
Spain - A wine with complex aromas of ripe, red fruits with a hint of oak, rich with layers of lush spicy plum and cherry fruit and a touch of chocolate on the finish. So good they named it twice!			
22. CROZES HERMITAGE 'LES BRUNELLES'	4¾	6½	18
France - Mature attractive fruit mingling with hints of coffee and raisins. Well structured, Syrah based, Northern Rhône.			
23. OMRAH CABERNET/MERLOT 2005/07	4¾	6½	18
Australia - A wine made for food, pairing beautifully with meat dishes and cheeses.			
24. OMRAH PINOT NOIR 2008	4¾	6¾	19½
Australia - If you enjoy wines from Burgundy, this lighter bodied, elegant style will impress you. A lighter red that is tasty on its own but also works with many different dishes.			
25. BERBERANA GRAN RESERVA RIOJA 2002			23½
Spain - This Gran Reserva has a subtle aroma derived from ageing in both oak barrels and bottle. Harmonious and smooth yet full bodied, this wine has classic characteristics of a Gran Reserva.			
26. PLANTAGENET ESTATE SHIRAZ 2005			27
Australia - Plantagenet's oldest and leading wine that has been amongst Australia's best for over thirty years. The savoury, peppery style is Australia's take on the finest wines from the Rhone Valley. Absolutely delicious.			
27. AMARONE DELLA VALPOLICELLA CLASSICO SARTORI 2003/04			32
Italy - Intense, bitter sweet sun dried fruit flavours with a full and velvety body and vanilla, spicy character.			
28. CHÂTEAU BELLEGRAVE, POMEROL 2001			37
France - Dense fruit concentration with a beautiful balance between power and elegance.			
29. BERRYS' HOUSE ROSÉ	3½	4½	13
France - Using Grenache as its base, this summery wine has notes of soft red fruits and an easy, dry finish that leaves a hint of Provence.			
30. ANCORA PINOT GRIGIO ROSÉ	3¾	4¾	14
Italy - A dry, fresh and fruity rosé, with delicate aromas of red berries and a palate of lush, summer fruits.			
31. SABINA GARNACHA ROSADO	4¼	5½	15
Spain - Intensely fresh to the nose, with noticeable aromas of fruit and flowers.			

## Rosé Wine

Bin No.	175ml	250ml	Bottle
29. BERRYS' HOUSE ROSÉ	3½	4½	13
France - Using Grenache as its base, this summery wine has notes of soft red fruits and an easy, dry finish that leaves a hint of Provence.			
30. ANCORA PINOT GRIGIO ROSÉ	3¾	4¾	14
Italy - A dry, fresh and fruity rosé, with delicate aromas of red berries and a palate of lush, summer fruits.			
31. SABINA GARNACHA ROSADO	4¼	5½	15
Spain - Intensely fresh to the nose, with noticeable aromas of fruit and flowers.			