

Nibbles

House marinated olives. £5.50

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £7.50 / To share £9.95

Starters & Sharers

Vegetarian Share Board - Hummus, pesto, pickles, salad, local vegetables, warm bread, marinated olives, rapeseed & balsamic dip. £19

Wimborne Pig cured bacon & cheese souffle, fondue sauce, caramelised red onion chutney or Marmite & Cheese souffle, fondue sauce, red onion chutney. £9.95

Duo of Winterborne Houghton artichoke, pea, watercress, herb emulsion. £11.95 (g.f)

Baby rainbow heritage carrots cooked in local mead, foraged dandelion syrup, goat's cheese, candied seeds & carrot top pesto. £8.95

Spring lamb & fennel meatballs, shallot, chilli, green pepper & lime slaw, mint pesto. £9.95 (g.f)

Pan seared scallops, gooseberry, elderflower, balsamic, coral tuille. £14.95

Burgers

Wimborne Pig pulled pork & apple burger, Monterey Jack cheese, pickles, herb salted fries, crunchy salad, house BBQ sauce, toasted brioche bun. £17.95

Cod & chorizo burger, pickles, herb salted fries, crunchy salad, tartare sauce, toasted brioche bun. £19.95

Bean, quinoa & feta burger, yogurt, cucumber, dill & mint sauce, herb salted fries, crunchy salad, toasted brioche bun. £17.95 (v)



the wimbome
Pig

Main Course

Wimborne Pig maple glazed pork belly, potato & thyme terrine, rhubarb, rainbow chard, orange jus. £25.95 (g.f)

Pan fried fillet of sea bass, lemon & mint spring potatoes, braised fennel & pickled cucumber, garden salsa Verde. £24.95 (g.f)

The Wimborne Pig's abundant bowl of healthy goodness. (Spring vegetable consume, savoy, pearl barley, carrots, leeks, celery, thyme & pesto) £18.95 (v) (vegan)

Pan fried chicken breast, beer & treacle cured bacon, tarragon mash, spinach, rocket & Old Winchester sauce. £24.95 (g.f)

8oz sirloin steak (Keatings) £29.95 or 8oz ribeye (Webster) £31.95, charred shallot, skin on fries, crunchy salad, peppercorn sauce or wild garlic butter. (g.f)

We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team.

Fisherman's Catch

Locally caught fish simply served with lemon & caper butter or Garden Salsa Verde. Served with fries or buttered new potatoes, crunchy salad or seasonal veg.

*Please ask our team for today's catch & price. (g.f)

Sides

Seasonal veg. £5

Skin on fries. £4.5

New potatoes & chives £4

Mixed salad. £4.5

Extra jug of red wine jus. £1.50

Warm homemade bread. (3 slices) £3.50

Desserts

Rhubarb, custard, orange & pistachio trifle. £8.95

Chocolate mousse, Chantilly, candied nuts & berry compote. £8.95 (g.f)

Lemon & lime cheesecake, orange curd, dill tuille. £8.95

Blueberry & almond frangipane, crème anglaise. £8.95

2 or 3 scoops of New Forest ice cream, please ask our team for flavours £4 /£6

Wimborne Pig Cheeseboard: A selection of 4 cheeses, homemade crackers, Pear & apple chutney £13.95

Most dishes can be served Gluten Free (g.f), please let us know if you have any food intolerances or allergies before placing your order. Thank you.

Gift vouchers now available, please ask a member of our team.

We offer a Set Menu TUESDAY Eve, WEDNESDAY & THURSDAY lunch & dinner. 2 courses £28.95 / 3 courses £34.95

Please be aware that delays are possible during busy times as we strive to cook freshly prepared food to order.

We add a discretionary 10% service charge on tables of 6 guests and over, please let our team know if you wish to have this removed.

• Opening hours:
TUESDAY EVENING – SATURDAY
LUNCH 12.00 – 14.00 & DINNER 17.30 – 21.00