

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 Board - Hummus, pesto, yogurt, cucumber, dill & mint, pickles, salad, allotment grown vegetables, charred pitta bread, marinated olives, rapeseed & balsamic dip. £9.5 / £19 to share. (n) / AGF / (v)

Wimborne Pig's classic cheese soufflé, fondue sauce, caramelised red onion chutney (v) or Old Winchester, rocket, cheese soufflé, fondue sauce, red onion chutney. (v) (n) £9.95

Duo of Winterborne Houghton arctic char, pea puree, pickled cucumber, garden herb emulsion. £11.95 (g.f)

Pulled pork & wholegrain mustard croquettes, dressed leaves, Wimborne Pig (BAD HAND coffee) BBQ sauce. £8.95

Mussels of the moment, homemade bread. (Back by popular demand!). (a.g.f) £9.95

Burgers

Wimborne Pig pulled pork & apple burger, Monterey Jack cheese, pickles, herb salted fries, crunchy salad, Wimborne Pig (BAD HAND coffee) BBQ sauce, toasted brioche bun. (a.g.f) £17.95

Local lamb & fennel seed burger, pickles, herb salted fries, crunchy salad, yogurt, cucumber, dill & mint, toasted brioche bun. (a.g.f) £19.95

Allotment grown beetroot & Rosary Ash goat's cheese burger, tarragon mayo, herb salted fries, crunchy seasonal salad, toasted brioche bun. £17.95 (v)



the wimbome
Pig

Main Course

Wimborne Pig maple glazed pork belly, potato & thyme terrine, apple & vanilla puree, savoy cabbage, Dorset cider jus, red vein sorrel. £25.95 (a.g.f)

Pan fried fillet of sea bass, lemon & mint crushed potatoes, fricassee of summer veg & pancetta, lemon & dill cured fennel, garden salsa verde. £24.95 (g.f)

Baby rainbow heritage carrots cooked in Dorset cider, herby quinoa, foraged dandelion syrup, goat's cheese, candied seeds & carrot top pesto. £18.95 (v) (a.v) (g.f)

Low & slow smokey brisket, summer slaw, garlic crushed potatoes, red wine jus & crispy shallots. £24.95 (a.g.f)

Moules-frites (Main course mussels of the moment & fries) (a.g.f) £19.95

8oz sirloin steak (Keatings) £29.95 or 8oz ribeye (Webster) £31.95 Local tomatoes, herb salted skin on fries, crunchy seasonal salad, peppercorn sauce or café de Paris 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. (a.g.f)

(g.f) = Gluten Free. / (a.g.f) = Available Gluten Free. / (v) = Vegetarian. / (vegan) = Vegan. / (a.v) = Available Vegan. / (n) = Contains Nuts

Sides

Seasonal veg. £5

Skin on fries. £4.5

New potatoes & chives £4

Seasonal mixed salad. £4.5

Extra jug of red wine jus. £1.50

Warm homemade bread. (3 slices) £3.50

Desserts

Raspberry ripple & lemon drizzle baked Alaska. £8.95

Vanilla panna-cotta, local strawberries, basil, poppy seed meringue, lavender shortbread. (a.g.f) £8.95

Warm treacle & lemon tart, candy floss ice cream. £8.95

Chocolate brownie & vanilla sundae. £9.95

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, quince, celery, homemade crackers, pear & apple chutney £15.95

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