

Nibbles

House marinated olives £3.5

House marinated olives, warm bread, English rapeseed oil & balsamic dip (v)

For one £4.5 / To share £6.5

Vegetarian Share Board - Hummus, pesto, pickles, warm bread, marinated olives, rapeseed & balsamic dip

For one £8 / add Meat £10, to share £13 add Meat £15

Starters

Soup of the day, homemade warm bread. £5.95

Coastal cheddar twice baked soufflé, fondue sauce, onion chutney or "Love it or Hate it" Marmite fondue sauce onion chutney. £8.5

Local 'Mussels of the Moment' warm homemade bread. £9.5

Smoked duck breast, celeriac remoulade, squash jam, goat's curd, candied pumpkin seeds. £8.95 (G.F)

Minster Gin cured salmon, Dorset wasabi crème fraiche, pickled beetroot, tapioca tuile. £8.95

Sarnies & Salads

Sarnies & lighter options to be served alongside standard menu between 12-2pm Wednesday – Saturday.

Please ask our team for today's options.

Burgers

Wimborne pig beef burger, Dorset Blue Vinny or Dorset rarebit, pickles, herb salted fries, crunchy salad, BBQ mayo, toasted brioche bun. £16.95

Allotment grown beetroot & halloumi burger, sage mayo, toasted brioche bun, crunchy salad, sweet potato fries. £14.95

Local venison burger, caramelised red onion chutney, Emmental cheese, blackberry mayo, toasted brioche bun, crunchy salad, herb salted skin on fries. £16.95



the wimborne
Pig

Main Course

Brisket & 8 Arch ale Pie, horseradish mash, spinach & kale, smokey jus. £18.95

Oven baked south coast cod fillet, sage crushed potatoes, samphire & spinach, smoked squash puree. £18.95 (G.F)

Roasted aubergine, harissa butterbeans, cavolo nero, rosemary pesto. £15.95 (v)

Pan fried corn-fed chicken breast, dauphinoise potatoes, fricassee of New Forest mushrooms, Autumnal greens, port jus. £17.95 (G.F)

Low & slow cooked pork belly, Black pudding mash, burnt apple puree kale carrots, Purbeck cider jus. £18.95

Keating's (Wimborne) 8oz sirloin steak, 8 Arch beer battered onion rings, New Forest mushrooms, hand cut chips, Autumnal salad, Peppercorn or Dorset Blue Vinny sauce. £27.95

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

Fishermans Catch

Whole fish simply served with lemon & caper butter or Noilly Prat vermouth & chive cream sauce. Served with fries or new potatoes, mixed salad or vegetables. *Please ask our team for today's catch & price. (gf)

THIS MENU WILL NOT BE AVAILABLE THROUGHOUT DECEMBER. WE WILL ONLY BE SERVING OUR CHRISTMAS MENU & DAILY SPECIALS. OUR WINTER MENU WILL BE AVAILABLE HERE TO SEE MID DECEMBER AND WILL BE AVAILABLE FROM 12TH JANUARY - 28TH FEBRUARY 2022. HOPE YOU ALL HAVE A WONDER CHRISTMAS AND A HAPPY NEW YEAR x

Sides

Seasonal veg £4

Sweet potato fries £4

Skin on fries £4

Allotment salad £4

Buttered new potatoes £4

Warm homemade bread (3 slices) £3.50

Desserts

Sticky toffee pudding, toffee apple sauce, marmalade ice cream, candied trail mix. £7

Blackberry, pear & white chocolate crumble, clotted cream ice cream or white chocolate crème anglaise. £7 (G.F)

Autumnal Eton Mess: orange curd, hazelnut meringue, honey figs, spiced rum crème patissiere, hazelnut puree. £7 (G.F)

Double chocolate & cherry tart, Purbeck cherry ice cream. £7

2 or 3 scoops of Purbeck ice cream / please ask our team for flavours £3.50 / £5

Wimborne Pig Cheeseboard: A selection of 4 cheeses, homemade crackers & Pear & apple chutney £12.50

- We are now 'Gold Standard Certified' COVID-19 SECURE (please see our web page for more info)
- We offer a Set Menu Wednesday & Thursday lunch & dinner. 2 courses £19.95 / 3 courses £26.95
- Please make our team aware if you have any dietary requirements, we will do our very best to ensure you are looked after.
- 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