



While you wait

House marinated olives 7.50

House marinated olives, warm bread,
English rapeseed oil & balsamic dip 10/15 to share (v) (a.g.f)

Sticky pork bites (a.g.f) 8.50

Starters

Ham hock & coastal cheese croquettes,
Bloody Mary relish, dressed watercress 14

Saffron & lemon arancini, feta, pickled shallot, kimchi, aioli 14

Smoked mackerel pate, pickled fennel & cucumber,
dressed watercress, toasted sourdough (a.g.f) 16

Wild garlic soup, rosary ash, artisan bread (a.g.f)(v) 12

New Forest asparagus, crispy poached egg, pea puree, real cure coppa 16

Twice baked soufflé, caramelised red onion chutney:

Coastal Cheese (v) 14

Wild garlic (n) 16

New Forest asparagus, Hardys ewe's cheese (v) 16

Please make the team aware of any food allergies or intolerances

Please be aware that there may be a slight delay to your food arriving as all of our meals are freshly prepared for each and every guest, especially if you forgo a starter and during busy periods, it's always worth the wait.

Main course

Local honey glazed Pork Belly,
chive mash, glazed baby carrots, apricot, spring cabbage, crackling,
orchard pig cider jus (a.g.f) 30

6oz Dorset lamb rump, herb crushed potatoes,
spinach, wild garlic, tenderstem, port jus (a.g.f)(n) 35

Pan fried sea bass, spring champ,
spinach, white wine & dill sauce, pickled fennel (a.g.f) 28

Tarragon gnocchi, ricotta, asparagus, pine nuts, watercress (v)(n) 26

Pan fried chicken breast, sauteed potatoes,
spinach, tenderstem, rocket & parmesan pesto (a.g.f)(n) 28

West Country 35 day, dry aged
10oz Sirloin Steak 40 or 10oz Ribeye Steak 45
herb salted fries, tomatoes on the vine, watercress salad,
wild garlic butter or bearnaise sauce (a.g.f)

Fisherman Catch from John The Fish, Wimborne Square
served with
lemon, caper & chive butter or salsa verde,
herb salted fries or buttered new potatoes,
watercress & pickled fennel salad or seasonal veg,
Please ask our team for todays catch & price (a.g.f)

Sides

Seasonal Veg 6

Seasonal salad 6

Herb salted fries 6

Warm artisan rolls 6

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

Desserts

Lemon, raspberry & white chocolate (g.f) 12.50

Foraged dandelion & lemon tart, clotted cream 12.50

Chocolate pot, berry compote, local honey, chantilly (g.f) 12.50

Almond cake, rhubarb, custard (n) 12.50

The Wimborne Pig Cheese Board
a selection of four cheeses, black lava salted crackers,
quince, celery, caramelised red onion (a.g.f) 18

At The Wimborne Pig we're proud to serve delicious, locally sourced food with genuine, family-style hospitality. A discretionary 12.5% service charge will be added to your bill, however if you're not completely satisfied with your experience please let a member of our team know.

Gift vouchers are available if you would like to share your experience with friends and family.