



the wimbome  
Pig

## Nibbles

House marinated olives. £7.50

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

## Starters

Trio of beetroot, goat's curd, toasted pine nuts, lemon & thyme, dressed leaves. £9 (v)

Crispy sticky pork, pickled apple & fennel herby slaw, spring salsa verde. £9.5 (a.g.f)

Garlic, chorizo & lime tiger prawns, toasted local sour dough, lemon balm. £9.5 (a.g.f)

Twice baked, south coast cheddar cheese souffle, caramelised red onion chutney or  
Twice baked, south coast cheddar cheese, sundried tomato, hazelnut & oregano souffle, caramelised red onion chutney. (v) (n) £9.95

Lightly tempura spring vegetables, crunchy salad, aioli. £8.95 (v)

## Burgers

Pulled pork belly & caramelised apple burger, pickles, herb salted fries, crunchy salad, BADHAND BBQ mayo, toasted brioche bun. £19 (a.g.f)

Courgette, chickpea, halloumi & mint burger, sweet chilli sauce, pickles, herb salted skin on fries, crunchy salad, toasted brioche bun. £18.95 (v) (a.g.f)

## Main Course

Local honey glazed pork belly, potato fondant, carrot, apricot, kale, crispy sage, fennel seed crackling & red wine jus. £26.95 (a.g.f)

Pan fried chicken breast, sauteed potatoes, spinach & tender-stem broccoli, rocket & parmesan sauce. £26.95 (n) (a.g.f)

Baby heritage orange glazed carrots, spring herby quinoa, feta, candied seeds, chamomile syrup, rocket pesto. £22.95 (v) (n) (a.vegan)

Pan fried fillet of sea bass, lemon and chive crushed potatoes, fricassee of spring vegetables, pickled fennel & cucumber, lime & dill vinaigrette. £27.95 (a.g.f)

8oz sirloin steak £30.95 or 8oz ribeye £34.95, herb salted skin on fries, crunchy salad, classic peppercorn sauce or Café de Paris butter. (a.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 spring salsa verde or a lemon & caper butter. Served with herb salted skin on fries or buttered new potatoes, crunchy mixed 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. / (s) = Sesame

## Sides

Seasonal veg. £6

Skin on fries. £5

Seasonal mixed salad. £5

Warm artisan rolls (3). £5

## Desserts

Apple & vanilla frangipane, crème anglaise. £9 (n)

Raspberry & white chocolate cheesecake, raspberry gel. £9.5 (a.g.f)

Lemon posset, strawberry salsa, lavender shortbread. £9.5 (a.g.f)

Thyme & orange treacle tart, clotted cream. £9

Wimbome Pig Cheeseboard: A selection of 4 cheeses, homemade crackers, quince, celery & red onion chutney. £15 (a.g.f)

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 (Mar, Apr & May).  
2 courses £29.95 / 3 courses £35.95

**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