

## Nibbles

House marinated olives. £4.5

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £6.5 / To share £8.5

## Starters & Sharers

Vegetarian Share Board - Hummus, pesto, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £17 (g.f)

Meat Share Board – A selection of cured meats, Hummus, pesto, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £18 (g.f)

Fish Share Board – A selection of smoked & unsmoked fish, aioli, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £18 (g.f)

Coastal cheddar twice baked souffle, fondue sauce, onion chutney or Marmite fondue sauce & onion chutney. £9.5

Local 'Mussels of the Moment' warm homemade bread £9.5 (g.f)

Low & slow ballotine of brisket & pork belly, house kimchi, harissa emulsion £8.5

Duo of locally caught mackerel, pickled cucumber, lemon & dill cured fennel, herby crostini £9

## Burgers

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

Wimborne Pig low and slow cooked brisket burger, Monterey Jack cheese, pickles, herb salted fries, crunchy salad, house BBQ sauce, toasted brioche bun. £17.95

Carrot, courgette & chickpea burger, Rosary ash goat's cheese, lime & thyme mayo, sweet potato fries, crunchy salad, toasted brioche bun. £16.95 (v)



the wimborne  
Pig

## Main Course

Wimborne Pig smoked pork belly, potato, leek & rosemary rosti, rhubarb & orange gel, kale, Purbeck cider & apple jus. £22.95

Pan fried sea bass fillet, lemon & dill crushed potatoes, spinach, red pepper coulis, salsa rossa £21.95

Allotment grown beetroot hummus, paprika chickpeas, baby carrots, smoked courgette, local honey, Rosary Ash goat's cheese, candied seeds £17.95 (v) (vegan)

2 hour brined, pan fried chicken breast, sweetcorn & carrot puree, spring onion quinoa, rainbow chard salsa. £20.95 (g.f)

8oz sirloin steak (Keating's) £27.95 or 8oz ribeye (Websters) £29.95, locally grown tomatoes, skin on fries, crunchy salad, peppercorn sauce or Café de Paris butter.

Local 'Mussels of the Moment' & herb salted fries £17.95 (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

We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team. Whole fish simply served with lemon & caper butter or Garden Salsa Rossa. Served with fries or buttered new potatoes, crunchy summer salad or seasonal veg.

\*Please ask our team for today's catch & price. (G.F)

WEDNESDAY-SATURDAY LUNCH 12.00 – 14.00 & DINNER 17.30 – 21.00  
SUNDAY 12.00 – 15.00

## Sides

Seasonal veg. £4

Sweet potato fries. £6

Skin on fries. £4

Parmesan & truffle fries £6

Mixed salad. £4

Buttered new potatoes. £4

Warm homemade bread (3 slices). £3.50

## Desserts

Summer fruit Knickerbocker glory (It will bring back memories!). £8.5

New Forest strawberry & basil pavlova . £7.95 (g.f)

Raspberry & Orange Minster Gin parfait. £8.50 (g.f)

Vanilla & Peach 'Burnt Cambridge', thyme shortbread. £8.25 (g.f)

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

*Most dishes can be served Gluten Free, 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 Wednesday & Thursday lunch & dinner. 2 courses £22.95 / 3 courses £29.95.

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.