

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 – Beetroot hummus, pesto, curried carrot dip, pickles, salad, allotment grown vegetables, charred pitta bread, marinated olives. £9.5 / £19 to share. (n) / (a.g.f) / (v)

Wimborne Pig's classic cheese souffle, fondue sauce, caramelised red onion chutney (v) or Local Highmead Farm honey, apple & sage cheese souffle, fondue sauce, red onion chutney. (v) (n) £9.95

Wimborne Pig Bouillabaisse, homemade bread . £14.95 (a.g.f)

Low & slow braised brisket croquette, autumnal slaw, squash jam. £8.95

Sauteed wild mushrooms on sour dough toast, aged parmesan, hazelnut dressing. £9.95 (a.g.f) (N) (V)

Burgers

Wimborne Pig beef, wild mushroom & caramelised onion burger, Dorset brie, pickles, herb salted fries, crunchy salad, truffle mayo, toasted brioche bun. (a.g.f) £17.95

Pulled pork & apple burger, pickles, herb salted fries, crunchy salad, BADHAND BBQ sauce, toasted brioche bun. £19.95 (a.g.f)

Spiced falafel, beetroot hummus & Rosary Ash goat's cheese burger, herb salted fries, crunchy seasonal salad, toasted brioche bun. £17.95 (v)



the wimborne
Pig

Main Course

Wimborne Pig honey glazed pork belly, pulled pork potato terrine, squash jam, apple, kale, red wine jus, crackling & sage. £25.95 (a.g.f)

Pan fried fillet of Winterbourne Houghton Spring Arctic Char, crushed potatoes, samphire, curry sauce, onion bhaji & micro coriander. £24.95 (a.g.f)

Smoked aubergine puree, beetroot, allotment squash jam, caramelised apple, candied seeds, Rosary Ash goat's cheese, pineapple weed syrup. £18.95 (v) (a.v) (g.)

Low & slow braised brisket, sweet potato mash, apricots, allotment veg, red wine jus & parsnip crisps. £24.95 (a.g.f)

8oz sirloin steak (Keatings) £29.95 or 8oz ribeye (Keatings) £34.95, wild mushrooms, herb salted skin on fries, crunchy seasonal salad, peppercorn sauce or allotment herb 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 Orange & caper butter or anchovy salsa rossa. 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

White chocolate parfait, orange crumb, elderberry & squash gel. £8.95

Chocolate & caramel tart, clotted cream ice cream. (a.g.f) £9.5

Pear & blackberry crumble, bay leaf custard. £8.95

Beetroot & chocolate cheesecake, candied seeds & sage. £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