



House marinated olives £7.50

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

Chef's sharing board £28 for two people (a.g.f)

Starters

Lightly spiced cauliflower soup, pickled raisins, onion bhaji £10 (v)(a.g.f)

Smoked duck breast, celeriac remoulade,
squash jam, hazelnut, blackberry £15 (g.f)(n)

Sautéed wild mushrooms, toasted sourdough, parmesan & truffle,
hazelnut dressing £12.50 (n)(a.g.f)(a.v)

John Bell's hot smoked maple sea trout, lemon & chive cream cheese,
Pickled cucumber, fennel & apple, herb oil £15 (g.f)

Twice baked soufflé, caramelised red onion chutney

Coastal Cheese £14

Dorset blue vinny £14

Wild mushroom & truffle £15

Hot smoked maple sea trout £15

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, but it's always worth the wait.

Main course

'Helen Edbrooke's local honey' glazed Pork Belly, potato terrine,
carrots, pear, kale, crispy sage, crackling, red wine jus £28 (a.g.f)

Pan fried chicken supreme, cavolo nero, tenderstem, carrot puree,
Thyme mash, red wine & orange jus £27 (g.f)

Dorset rarebit cod, lemon crushed potatoes, spinach, warm tartar sauce £27

Squash, beetroot, apple, goats curd, sage, crispy kale,
chestnut, candied seeds £26 (a.g.f)(v)

West Country 35 day, dry aged
10oz Sirloin Steak £40 or 10oz Ribeye Steak £45
herb salted fries, sautéed wild mushrooms, watercress salad,
a classic peppercorn sauce or Dorset blue vinny sauce (a.g.f)

Fisherman Catch from John The Fish, Wimborne Square
Locally caught fish simply served with a
orange & caper butter or salsa rossa
herb salted fries or buttered new potatoes
watercress salad or seasonal veg
Please ask our team for todays catch & price (a.g.f)

Sides

Seasonal Veg £6
Watercress 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

Seasonal fruit crumble, crème anglaise £12 (a.g.f)

Bread & butter pudding of the moment, vanilla ice cream £12

Sticky toffee pudding, caramel sauce, candied walnut,
vanilla ice cream £12 (n)

Coffee & dark chocolate cheesecake £12 (a.g.f)

The Wimborne Pig Cheese Board
a selection of four cheeses, black lava salted crackers,
quince, celery, caramelised red onion £15 (a.g.f)

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.