

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. £8 / to share £15 (g.f)

Meat Share Board – A selection of cured meats, Hummus, pesto, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £9 / to share £18 (g.f)

Fish Share Board – A selection of smoked & unsmoked fish, aioli, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £9 / to share £18 (g.f)

Coastal cheddar twice baked soufflé, fondue sauce, onion chutney or Marmite fondue sauce & onion chutney. £9

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

Ham hock, local asparagus, pea puree, crispy poached egg £9

Wimborne Pig fishcake, apple, fennel & dill slaw, watercress sauce £8.5

Burgers

Wimborne Pig beef burger, Dorset Blue Vinny cheese or Dorset rarebit, pickles, herb salted fries, crunchy salad, Wimborne Pig burger sauce, toasted brioche bun. £17.95

Allotment grown beetroot, bean & rice burger, halloumi cheese, tarragon mayo, sweet potato fries, crunchy salad, toasted brioche bun. £16.95 (v)



the wimbome
Pig

Main Course

Low & slow cooked duo of pork belly, chive mash, carrot puree, savoy cabbage, Purbeck cider & apple jus. £20.95

Oven baked fillet of cod with Dorset rarebit, dill infused potatoes, spinach, white wine & caper sauce £19.95

Spring garden vegetable risotto £16.95 (v) (vegan)

Local lamb rump, thyme crushed potatoes, kale, red wine jus & wild garlic pesto £23.95 (g.f)

8oz sirloin steak (Keating's) £27.95 or 8oz ribeye (Websters) £29.95, 8 Arch beer battered onion rings, skin on fries, crunchy salad, horseradish sauce or Café de Paris butter.

Local 'Mussels of the Moment' & herb salted fries £16.95 (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

Whole fish simply served with lemon & caper butter or Garden Salsa Verde. Served with fries or buttered new potatoes, crunchy 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. £4

Skin on fries. £4

Parmesan & truffle fries £6

Mixed salad. £4

Buttered new potatoes. £4

Warm homemade bread (3 slices). £3.50

Desserts

Lemon & raspberry posset, fennel shortbread. £7.5

Bay leaf & pistachio cheesecake, orange Chantilly. £8.25 (g.f)
Wimborne Pig's steamed sponge pudding of the moment. (Please ask our team for today's sponge pudd.) £7.95

Chocolate & salted caramel tart, clotted cream ice cream. £7.95

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. £14

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 £21.95 / 3 courses £28.95

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.