



House marinated olives £7.50

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

Starters

Burrata, local tomatoes, toasted pine nuts, basil
£12.50 (a.g.f) (v) (n)

Pulled pork and wholegrain mustard croquettes,
sage & lemon mayo, crunchy summer salad £10

Crispy squid, mango chilli & lime salsa
micro coriander £12.50

Twice baked coastal cheese soufflé,
caramelised red onion chutney £12.50 (v)

Twice baked rocket, parmesan & chive pesto soufflé,
caramelised red onion chutney £12.50 (v) (n)

Please make the team aware of any food allergies or intolerances

Main course

Helen Edbrooke's local honey glazed Pork Belly,
pomme anna, carrots, peach, kale, crispy sage,
crackling, salsa rossa £27 (a.g.f)

Low and slow cooked Brisket, herb crushed potatoes,
apple, green pepper fennel & chilli slaw, summer pickles £26 (a.g.f)

Baby heritage orange glazed carrots,
roasted red pepper hummus, feta, candied seeds, pickled raisins,
sundried tomato pesto, lemon & rosemary syrup £23 (v) (n) (a.v)

Pan fried Red Mullet, sautéed potatoes,
spinach, tomato, olive & basil £27 (a.g.f)

Paul Keating's 10oz Sirloin Steak £40 or 10oz Ribeye Steak £45
herb salted fries, local tomatoes, crunchy salad,
a classic peppercorn sauce or Café de Paris butter (a.g.f)

Fisherman Catch from John The Fish, Wimborne Square
Locally caught fish simply served with
a summer salsa verde or a lemon caper butter
herb salted fries or buttered new potatoes
crunchy salad or summer veg
Please ask our team for todays 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)=Contains Sesame

Burgers

Paradise Herd Beef Burger

smoked applewood, pickles, herb salted fries, crunchy salad
thyme mayo, toasted brioche bun £19.95 (a.g.f)

Pulled Pork Belly & Caramelised Apple Burger

pickles, herb salted fries, crunchy salad, bad hand BBQ mayo
toasted brioche bun £18.95 (a.g.f)

Broad bean, courgette, chickpea, lemon & mint Burger

feta cheese, aioli, pickles, herb salted fries,
crunchy salad, toasted brioche bun £18.95 (v) (a.g.f)

Sides

Seasonal Veg £6

Seasonal salad £6

Herb salted fries £6

Warm artisan rolls £6

Deserts

Rhubarb & almond Frangipane Tart
orange crème anglaise £12 (n)

White chocolate parfait, raspberry & elderflower £10 (a.g.f)

Mango posset, melon & lime salsa
coconut & white chocolate shortbread £10 (n) (a.g.f)

Chocolate pot, summer fruits, chantilly £10 (g.f)

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

Please be aware that there may be a slight delay to your food arriving as all of our meals are freshly prepare for each and every guest, especially if you forgo a starter and during busy periods, but it's always worth the wait.

Gift vouchers area available if you would like to share your experience with friends and family.

At The Wimborne Pig we're proud to serve delicious, locally sourced food with genuine, family-style hospitality. We don't automatically add a service charge to your bill, if you've enjoyed your time with us, tips are always appreciated and shared fairly among our wonderful team.