

Nibbles

House marinated olives. £3.5

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v)

For one £5.5 / To share £7.5

Vegetarian Share Board - Hummus, pesto, pickles, warm bread, marinated olives, rapeseed & balsamic dip.

For one £8 / add meat £10, to share £15 add meat £17.50

Starters

Soup of the day, homemade warm bread. £6.50

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

Pan fried scallops, orange & balsamic glazed beetroot, rhubarb, almonds. (G.F) £9.50

Chicken & chorizo terrine, BBQ emulsion. (G.F) £7.95

Smoked salmon rilette, lemon kimchi, kohlrabi, dill blinis. £8.50

Sarnies & Salads

Sarnies & lighter options to be served alongside standard menu between 12-2pm Wednesday – Saturday.

Please ask our team for today's options.

Burgers

Wimborne pig beef burger, Isle of White blue or Smoked Applewood cheese, pickles, herb salted fries, winter salad, WP burger sauce, toasted brioche bun. £16.95

Celeriac & apple burger, truffled cheese, pickles, sweet potato fries, winter salad, tarragon mayo, toasted brioche bun. £15.95

Local venison burger, caramelised red onion chutney, Emmental cheese, pickles, herb salted fries, winter salad, blackberry mayo, toasted brioche bun. £16.95



the wimborne
Pig

Main Course

Pan fried duck breast, crispy Jerusalem artichoke, charred shallot, kale & blood orange & red currant jus. (G.F) £22.95

Pan fried local Brill (Poole Quay), celeriac & thyme mash, savoy cabbage & leeks
Vermouth cream sauce, anchovy & caper jam. (G.F) £20.95

Textures of cauliflower, burnt apple puree, raisin gel, walnut pesto
Gruyere cheese crisp & winter truffle. (V) (G.F) £16.95

Pan fried 8oz pork chop (Websters), sage mash, tender stem broccoli
apple & mustard jus. (G.F) £20.95

Local pheasant breast, turmeric dumplings, pearl barley & spelt, silver skin onions, bacon
lardons, spinach & Madeira jus. £17.95

8oz sirloin steak (Keating's) £27.95 or 8oz ribeye (Websters) £29.95
8 Arch beer battered onion rings, truffle & parmesan fries, winter salad
Whiskey jus or Café de Paris butter.

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 white wine & tarragon cream sauce. Served with fries or new potatoes, winter salad or seasonal veg.

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

Sides

Seasonal veg. £4

Sweet potato fries. £4

Skin on fries or parmesan & truffle fries. £4

Winter salad. £4

Buttered new potatoes. £4

Warm homemade bread (3 slices). £3.50

Desserts

BAD HAND coffee tiramisu. £7

Apple & thyme tarte tatin, clotted cream ice cream or white chocolate crème anglaise. £7

Wimborne Pig's Syrup sponge pudding of the moment.
(Please ask our team for today's sponge pudd.) £7

Chocolate, walnut & pear. £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. £12.5

- We are now 'Gold Standard Certified' COVID-19 SECURE (please see our web page for more info)
- We offer a Set Menu Wednesday & Thursday lunch & dinner. 2 courses £19.95 / 3 courses £26.95
- Please make our team aware if you have any dietary requirements, we will do our very best to ensure you are looked after.
- 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