



the wimbome
Pig

Sunday Lunch

adults 2 courses for £24.95 | 3 courses for £29.95
children's 2 courses for £14.95 | 3 courses for £22.95

Starters

Soup of the Day, Homemade Bread.

Coastal Cheddar Twice Baked Souffle, Fondue Sauce, Onion Chutney
or "Love it or Hate it" Marmite fondue Sauce Onion Chutney.

Paprika Dusted Whitebait, Lime Mayo, Dressed Leaves.

Ham Hock & Asparagus Terrine, Piccalilli, Dressed Leaves.

Mains

Low & Slow Smoked Brisket, Crispy Roast Potatoes, Carrot Puree, Yorkshire Pudding,
Caramelised Vegetables, Gravy

Gnocchi, Locally Grown Tomato & Oregano Sauce, New Forest Rosary Ash Goats Cheese,
Olive Tapenade & Basil. (v)

Roast Pork Belly, Crispy Roast Potatoes, Caramelised Vegetables, Crackling, Apple Puree, Gravy.

Pan Fried Fillet of Local Sea Bass, Lemon & Dill Infused Crushed Potatoes, Fricassee
of Summer Vegetables, Salsa Verde.

Seasonal veg £4 / **Skin on fries £4** / Allotment salad £4 / **Sweet potato fries £4**

Puddings

Strawberries & Cream: Vanilla panna cotta, New Forest strawberries, basil

Dark Chocolate Mousse, Summer Fruits, White Chocolate Shortbread (gf)

Lemon & lime cheesecake, ginger crumb, Wimborne Minster gin & raspberry coulis (gf)

Wimborne Pig cheeseboard (*supplement of £2.5*) served with homemade sea-salt crackers &
chutney.

2 scoops of Purbeck ice cream and/or **sorbet**

Please let us know if you have any food intolerances or allergies.