

Nibbles

House marinated olives. £4.95

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £6.95 / To share £8.95

Starters & Sharers

Vegetarian Share Board - Hummus, pesto, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £18 (g.f)

Meat Share Board – A selection of cured meats, crispy pork, Hummus, pesto, pickles, salad, warm bread, rapeseed & balsamic dip. £19 (g.f)

Fish Share Board – A selection of smoked & unsmoked fish, aioli, pickles, salad, warm bread, marinated olives, rapeseed & balsamic dip. £19 (g.f)

Coastal cheddar twice baked souffle, fondue sauce, onion chutney £9.5

or

Coastal cheddar twice baked souffle with smoked haddock, fondue sauce and a slice of homemade bread. £11.95

Local 'Mussels of the Moment' warm homemade bread £9.75 (g.f)

Pan seared local scallops, pork belly, white pudding, apple & vanilla puree, crisp parma ham £12.25

Bell's fishery (Wimborne) cured trout, de-constructed tartare sauce £9.5

Burgers

Wimborne Pig pulled pork & apple burger, pickles, herb salted fries, crunchy salad, house BBQ sauce, toasted brioche bun. £17.95

Wimborne Pig low and slow cooked brisket burger, Monterey Jack cheese, pickles, herb salted fries, crunchy salad, truffle mayo, toasted brioche bun. £17.95

Curried cauliflower & pickled raisin burger, smoked applewood cheese, pear & shallot chutney, sweet potato fries, crunchy salad, toasted brioche bun. £16.95 (v)



the wimbome
Pig

Main Course

Wimborne Pig smoked pork belly, potato terrine, poached plum, kale, Purbeck blush cider & apple jus. £22.95

Pan fried fillet of South coast hake, sage crushed potatoes, allotment grown smoked squash puree, samphire £22.95

Onion squash, pickled beetroot, goat's curd, seasonal mushrooms, chestnut, apple & pumpkin seeds £21.95 (v) (vegan)

Low & slow brisket & 8 Arch ale pie (a proper pie!), thyme mash, Cavolo Nero, red wine jus. £21.95

8oz sirloin steak (Keating's) £28.95 or 8oz ribeye (Websters) £31.95, seasonal mushrooms, skin on fries, crunchy salad, peppercorn sauce or Dorset Blue Vinny cheese sauce. (g.f)

Local 'Mussels of the Moment' & herb salted fries £17.95

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 Orange & caper butter or White wine & tarragon cream sauce. Served with fries or buttered new potatoes, crunchy autumnal salad or seasonal veg. *Please ask our team for today's catch & price. (G.F)

Sides

Seasonal veg. £4.5

Sweet potato fries. £6

Skin on fries. £4.5

Batchelor's Crispy Kale £4

Mixed salad. £4

Warm homemade bread (3 slices). £3.50

Desserts

Poached pear, yogurt panna-cotta, Wimborne Pig nougat, candied seeds. £8.5 (g.f)

Chocolate & caramac baked Alaska . £9

Blackberry & apple crumble, crème anglaise or vanilla ice cream. £8.5

Wimborne Pig's Autumnal mess. £9

2 or 3 scoops of New Forest ice cream / please ask our team for flavours £4 /£6

Wimborne Pig Cheeseboard: A selection of 4 cheeses, homemade crackers, Pear & apple chutney £12.5

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 £24.95 / 3 courses £31.95.

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.

• TUESDAY 'just fish' 17.30 – 20.30

• WEDNESDAY-SATURDAY LUNCH 12.00 – 14.00
DINNER 17.30 – 21.00