



the wimbome
Pig

Nibbles

House marinated olives. £7.50

House marinated olives, warm artisan bread, English rapeseed oil & balsamic dip. (v) £9.50 / To share £12.00 (a.g.f)

Starters

Winter vegetable soup, artisan bread. £8.5 (vegan) (a.g.f)

Crispy brie, orange & cranberry chutney, local honey. £9

Smoked haddock & Cheese souffle, whiskey marmalade. £9.95

Low & slow smoked brisket, celeriac puree, spiced nuts, pickled mushrooms. £9.5 (n) (g.f)

Wimborne Minster gin & beetroot cured trout, pickled beetroot, caper berries, wasabi mayo. £9.5 (g.f)

Burgers

Sticky pulled pork & caramelised apple burger, sage mayo, pickles, herb salted fries, crunchy salad, BADHAND BBQ mayo, toasted brioche bun. £19 (a.g.f)

Beetroot & halloumi burger, pickles, lime mayo, herb salted skin on fries, crunchy salad, toasted brioche bun. £17.95 (v)

Main Course

Local honey glazed pork belly, winter herb mash, kale, carrots, apple & plum, crackling & local cider jus. £26.95 (g.f)

Confit duck leg, thyme crushed new potatoes, orange savoy, beetroot, port & cherry jus. £26.95 (g.f)

Cauliflower, celeriac, apple, pickled raisins, kale, chestnut and truffle oil. £21.95 (n) (g.f)

Pan fried fillet of gurnard, sage crushed potatoes, spinach, curry & lime sauce & onion bhaji. £27.95 (a.g.f)

8oz sirloin steak £30.95 or 8oz ribeye £34.95, Dorset wild mushrooms, herb salted skin on fries, winter salad, classic peppercorn sauce or Dorset Blue Vinny sauce. (a.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

Locally caught fish simply served with a winter verde or a vermouth cream sauce. Served with herb salted skin on fries or buttered new potatoes, crunchy mixed salad or seasonal veg. *Please ask our team for today's 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) = Sesame

Sides

Seasonal veg. £6

Skin on fries. £5

Seasonal mixed salad. £5

Baby potatoes & Chives £5

Warm homemade bread. (3 slices) £4.00

Desserts

Winter fruit crumble, crème anglaise. £9.5

Black forest sundae. £9.5 (a.g.f)

Vanilla & white wine poached pear, chocolate sauce, stem ginger crumb. £9 (a.g.f)

Bread & butter pudding of the moment, vanilla ice cream. £9.5

Wimborne Pig Cheeseboard: A selection of 4 cheeses, homemade crackers, Quince, celery & red onion chutney £15.00 (a.g.f)

Most dishes can be served Gluten Free (g.f), 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 TUESDAY Eve, WEDNESDAY & THURSDAY, (Jan & Feb) lunch & dinner. 2 courses £28.95 / 3 courses £34.95

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.

• Opening hours:
TUESDAY EVENING – SATURDAY
LUNCH 12.00 – 14.00 & DINNER 17.30 – 21.00