

Nibbles

House marinated olives. £5.50

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £7.50 / To share £9.95

Starters & Sharers

Vegetarian Board – Beetroot hummus, pesto, curried carrot dip, pickles, salad, allotment grown vegetables, charred pitta bread, marinated olives.
£9.5 / £19 to share. (n) / (a.g.f) / (v)

Cauliflower, truffle & parmesan soup, homemade bread. £8.5 (a.g.f)

Cod, leek & saffron herby gratin. £9.5

Pulled pork terrine, spiced plum, sage & crackling.
£8.95 (g.f)

Allotment butternut squash, sage & candied seed souffle, beetroot, fig & ginger chutney (v) or Marmite & truffle cheese souffle, pear & shallot chutney. £9.95

Burgers

Wimborne Pig beef, wild mushroom & caramelised onion burger, Dorset brie, pickles, herb salted fries, crunchy salad, truffle mayo, toasted brioche bun.
£17.95 (a.g.f)

Local venison burger, allotment squash jam, Emmental cheese, pickles, thyme mayo, herb salted fries, crunchy salad, toasted brioche bun. £17.95

Candied beetroot, avocado & halloumi burger, pickles, herb salted sweet potato fries, crunchy salad, allotment sweet chilli jam, toasted brioche. £17.95 (a.g.f)



the wimborne
Pig

Main Course

Wimborne Pig honey glazed pork belly, winter herb potato terrine, black cabbage, prune, baby carrots, hazelnuts & blackberry jus. £25.95 (a.g.f) (n)

Southcoast Hake, lemon & seaweed Kiev, parsley mash, samphire. £25.95

Locally foraged mushroom's & leek herby crepe, white wine & tarragon sauce, spinach, crispy poached egg. £18.95 (v)

Confit duck leg, savoy cabbage, thyme crushed potatoes, beetroot, clementine, port jus.
£25 (g.f)

8oz sirloin steak (Keatings) £29.95 or 8oz ribeye (Keatings) £34.95, wild mushrooms, herb salted skin on fries, crunchy seasonal salad, 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

We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team. Locally caught fish simply served with Clementine & caper butter or parsley sauce. Served with fries or buttered new potatoes, crunchy 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

Sides

Seasonal veg. £5

Skin on fries. £4.5

Sweet potato fries. £6

Seasonal mixed salad. £4.5

Extra jug of red wine jus. £1.50

Warm homemade bread. (3 slices) £3.50

Desserts

Black forest cheesecake. £9 (a.g.f)

White chocolate & cranberry bread & butter pudding,
Crème anglaise £8.95

Almond, honey & roasted fig tart, spiced fruit ice cream.
£9.5 (n)

Chocolate & winter fruit pot. £9.5 (n) (g.f)

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, quince, celery, homemade crackers, pear & apple chutney £15.95

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 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