

## Nibbles

House marinated olives £3.5

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

For one £4 / To share £6

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

For one £7.5 / add Meat £9.5, to share £12.95 add Meat £15

## Starters

Soup of the day, homemade warm bread. £5.95

Coastal cheddar twice baked souffle, fondue sauce, onion chutney or "Love it or Hate it" Marmite fondue sauce onion chutney. £8.5

Local 'Mussels of the Moment' warm homemade bread. £8.5

Ham hock & asparagus terrine, apple gel, charred pickled silver skin onions, dressed leaves. £7.95

Potted brown shrimp & crab, cucumber, fennel & dill salad, charred toast. £8.95

## 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, Dorset Blue Vinny or Dorset rarebit, pickles, herb salted fries, crunchy salad, BBQ mayo, toasted brioche bun. £16.50

Carrot, quinoa, cumin & coriander burger, marinated feta cheese, lime mayo, toasted brioche bun, sweet potato fries. £14.95

Jurassic coast lamb & mint burger, yogurt, cucumber & mint dressing, feta cheese, toasted brioche bun, herb salted skin on fries. £16.50



the wimborne  
Pig

## Main Course

Low & slow smoked brisket, summer slaw, garlic crushed potatoes, red wine jus. £17.95

Pan fried fillet of local sea bass, lemon & dill infused crushed new potatoes, fricassee of summer vegetables, salsa verde. £18.95 (gf)

Gnocchi, locally grown tomato & oregano sauce, New Forest Rosary Ash goats' cheese, olive tapenade & basil £15.95. (v)

Local lamb chops, garden herb & tomato couscous wilted spinach yogurt mint & cucumber dressing. £17.95

Low & slow cooked pork belly, colcannon mash, carrot puree savoy cabbage Purbeck cider jus. £18.95

Jurassic Coast reared 8oz ribeye steak, 8 Arch beer battered onion rings, locally grown tomatoes, hand cut chips, dressed watercress. Peppercorn or Dorset Blue Vinny sauce. £27.95

*We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team.*

## Fishermans Catch

Whole fish simply served with lemon & caper butter or Salsa Verde. Served with fries or new potatoes, mixed salad or vegetables. \*Please ask our team for today's catch & price. (gf)

## Sides

Seasonal veg £4

Sweet potato fries £4

Skin on fries £4

Allotment salad £4

Buttered new potatoes £4

Warm homemade bread (3 slices) £3.50

## Desserts

Strawberries & Cream: Vanilla panna cotta, New Forest strawberries, basil, lavender foam £7 (gf)

Lemon & lime cheesecake, ginger crumb, Wimborne Minster gin & raspberry coulis £7 (gf)

Dark chocolate mousse, summer fruits, white chocolate shortbread £7 (gf)

Classic treacle tart, local blueberries, Purbeck clotted cream ice cream £7

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 £11.95

- 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 £17.95 / 3 courses £24.95
- 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