

## Blackboard Menu

### Starters

- \*Grilled goats cheese with toasted walnut & chilli jams 6.95
- Duck spring rolls w plum dip 6.95
- Kangaroo meatballs with sticky chilli & ginger glaze 6.50
- \*Wild pheasant pate w hot buttered toast 7.25
- \*Smoked haddock & mozzarella fishcake w lemon & dill mayo 6.95
- \*Avocado & prawn cocktail 7.25
- Vegan Platter of houmous, sun dried tomato, chilli peppers & pumpkin & chestnut balls & flat bread 6.95
- Vegan Samosa & mango chutney 6.75
- \*Vegan smashed avocado, toasted sesame seeds 6.75

### Main Courses

- Chicken, ham, leek & thyme pie 13.50
  - Lamb shank with mint sauce 14.50
  - Short rib of beef with Dorset Ale sauce 14.50
  - \*Slow roast pork belly w creamy apple sauce 13.75
  - Beef Lasagne, salad & GB 13.25
  - \*Jerk spiced goat steak w mint yoghurt dip 14.95
  - \*½ Roast chicken with hot Piri Piri sauce 14.95 (pots v or s)
  - Fillet of salmon with teriyaki glaze 14.95 (pots v or s)
  - Wild Boar burger with hot apple sauce, brioche bun, chips & salad 14.95
  - \*Hot chicken, bacon & avocado salad 13.50
  - \*Rump steak with tomato, mushroom & onion garnish 19.95
- Mains served with chips, new or mash & vegetables (v) or salad (s) or GB**

### Vegan & veggie main

- Goat's cheese, beetroot & butternut burger in brioche bun, chips & salad 13.25
- \*Vegan mushroom nut roast 13.50
- \*Vegan Keralan red pepper & cauliflower curry, rice, naan, mango & poppadum 13.25
- Vegan jackfruit & craft ale pie 13.50
- \*Vegan mushroom stroganoff, rice w salad & garlic bread 13.25
- \*Vegan oriental spiced burger in bun, chips & salad 13.25 (add vegan cheese) (GF in Gf bun)
- Vegan smoky 3 bean chilli, rice, salad & GB 13.25
- \*Vegan Buddha bowl: Salad, avocado, chickpea, chilli peppers, sundried tomato, chestnut & pumpkins seed falafel balls, mix grains & new potatoes 13.95 GF without grains
- Vegetable butternut squash lasagne salad & garlic bread 13.50

### **Mains served with chips, new or mash (not vegan) & vegetables or salad or Garlic Bread**

- Cheese platter 7.50
- \*Sticky toffee pudding 6.25
- Vanilla biscoff cheesecake 6.25
- \*Chocolate Fudge brownie with candyfloss ice cream 6.25
- Malt chocolate & Irish cream torte 6.25
- \*Treacle tart 6.25
- Lemon meringue tart 6.25
- Raspberry & passion fruit torte 6.25
- Ice cream 4.00 2 scoops Vanilla/Chocolate/Strawberry/ candyfloss/salted caramel

### Vegan

- Vegan hot chocolate chip & orange pudding 6.25
- \*Vegan raspberry & lemon frangipan 6.25
- Vegan lemon & lime tart 6.25
- Dessert served with choice of cream, custard or ice cream / vegan cream, custard, ice cream
- \*=Gluten Free or can be adapted