

## Nibbles

House marinated olives. £7.50

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

Vegetarian Board – Lightly spiced carrot dip, pesto, yogurt, cucumber, honey & mint dip, pickles, salad, a selection of local vegetables, charred pitta bread, marinated olives. £10 / £20 to share. (n) / (a.g.f) / (v)

Meat Share Board – A selection of cured meats, lightly spiced carrot dip, pesto, yogurt, cucumber, honey & mint dip, pickles, salad, charred pitta bread, marinated olives. £11 / to share £21 (n) / (a.g.f)

## Starters

Spiced veg cake, summer greens, tartare sauce. £8.95 (v)

Tempura prawns, melon, chilli & lime salsa, coriander. £10.50 (a.g.f)

Crispy sticky pork, allotment pickled slaw, flatbread. £10.25 (a.g.f)

Tomato, chorizo & Dorset Red Leicester twice baked cheese souffle, caramelised onion chutney or Pesto twice baked cheese souffle, caramelised onion chutney. (v) (n) £9.95 (plain cheese available too!)

## Burgers

'The Paradise Herd' (Ruby Red Devons) Beef burger, smoked applewood cheese & smoked bacon, pickles, herb salted fries, crunchy salad, BADHAND BBQ mayo, toasted brioche bun. £19 (a.g.f)

Courgette, chickpea, halloumi & mint burger, sweet chilli & lime mayo, pickles, herb salted skin on fries, crunchy salad, toasted brioche bun. £17.95 (a.g.f)



the wimbome  
Pig

## Main Course

Local honey glazed pork belly, potato herby terrine, savoy cabbage, carrots, foraged elderflower, blueberry, berry infused cider jus. £26.95 (a.g.f)

Pan fried sea bass, allotment tomato ratatouille, saffron potatoes, spinach, fennel, cucumber & dill. £26.95 (g.f)

Tabouli quinoa, red pepper hummus, pickled raisins, crispy Rosary Ash goat's cheese, candied seeds, pineapple weed syrup. £21.95 (v) (a.vegan) (a.g.f)

Pan fried chicken breast, truffle mash, carrot, courgette & sweetcorn, red wine jus. £24.95 (g.f)

8oz sirloin steak £29.95 or 8oz ribeye £34.95, tomatoes, herb salted skin on fries, allotment salad, rocket & parmesan sauce or café de Paris butter. (a.g.f) (n)

*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 charred sweetcorn & red pepper salsa or a citrus, chive & caper butter. 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. (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. £6

Skin on fries. £4.5

Seasonal mixed salad. £5

Baby potatoes & Chives £5

Warm homemade bread. (3 slices) £4

## Desserts

Cinnamon toasted brioche, local strawberries, Chantilly cream. £9.5

Foraged elderflower, raspberry & white chocolate cheesecake. £8.95 (a.g.f)

Orange & thyme treacle tart, lemon sorbet, candied zest. £9.95

Mango posset, strawberry & lime salsa, white chocolate & coconut shortbread. £8.95 (a.g.f)

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

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 £29.95 / 3 courses £35.95

**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