

## Small Plates & Sharers

**Soup of the Day** (please see Board) £8

Bloomer bread and butter

**Bread, Houmous & Olives** *vg* £9

Assorted breads with mixed olives, houmous, balsamic & extra virgin olive oil

**Hen Scotch Egg** £8

Hen's egg, softly set, wrapped in seasoned sausage meat coated in panko breadcrumbs

**Korean BBQ Chicken Wings** £8

Crispy fried chicken wings tossed in Korean BBQ Sauce topped with spring onions sesame seeds, fresh chillies and chargrilled lime.

**Buffalo Style Cauliflower Bites** *gfi* £8

Crispy fried cauliflower tossed in buffalo sauce with spring onions, sesame seeds, fresh chillies, chargrilled lime, carrot sticks and a ranch dip

**Tempura Prawns** *gfi* £9

Served with homemade tartare sauce and a wedge of lemon

**Falafel Bites** *vg* £8

Falafel bites on Morrocean spiced houmous and pitta bread

**Can't decide? Why not choose 3 for £21**

**Dorset Award Winning Cheese Board Selection**

Choose from Dorset Red, Coastal Mature Cheddar, Oakwook Smoked Cheddar, Blue Vinney, Wordsworth, Blyton Dorset Brie. Served with biscuits, water wafers, grapes, apple and chutneys

1. £8 2. £11.5 3. £17.5 4. £24 5. £29 6. £34

**Burgers** *gfo*

Served on a toasted brioche burger bun, crisp lettuce, tomato, pickles and Skin on Fries

**Buttermilk Chicken Breast** £19

Buttermilk marinated butterfly chicken breast coated in panko breadcrumbs and 'comeback' sauce

**Lulworth Venison Burger** £20

Our very own venison steak patty from the estate topped with coastal cheese and spiced chutney

**Vegan Cheese Burger** *vg* £18

selection of mushrooms, beetroot juice and vegan cheese in a vegan bun and our own burger sauce

## Seasonal Fayre

**Roast Scallops** £11

Scallops served in a shell with samphire, bacon and a malt vinegar emulsion

**Estate Venison and Beetroot Carpaccio** £13 / £24

Lemon cream fraiche with rocket, capers, croutons, herb oil and Winchester shavings

**Goats Cheese & Spring Vegetable Tart** £13

Short crust pastry, goat's cheese and selection of spring vegetables with rocket and balsamic glaze

**Lemon & Thyme Chicken Supreme** *gfi* £19

Roasted vegetables and a watercress and wild garlic salsa Verde

**Spring Vegetable Tagliatelle** *v* £19

Tagliatelle pasta tossed in white wine and lemon sauce with a selection of spring vegetables, garlic croute and Winchester shavings

**Pan Fried Seabass Fillet** *gfi* £23

Roast new potatoes, heritage tomato salad & rocket pesto

**Dorset Lamb Rump** £24

Crushed new potatoes, charred asparagus, mint salsa verde and red wine jus

## The Classics

**Beer Battered Hake** *gfi* £19

Crushed minted peas, homemade tartare sauce, lemon wedge & chips

**Pie of the Day (please see board)** £20

Served with spring vegetables, skin on fries and homemade gravy

**Steak Frites** £22

Grilled bavette steak served medium rare with dressed rocket, Winchester cheese, tangy chimichurri sauce and skin on fries

**Chicken & Maple Bacon Caesar Salad** £19

Grilled chicken, maple bacon tossed in Caesar dressing with anchovies, croutons & Winchester cheese shavings

## Sides

Skin on fries £4 Chunky chips £4 Onion rings £4

Mac & Cheese £6 Garlic toasted sourdough £4

Seasonal buttered vegetables £4.5 Garden salad £4

Winchester cheese and truffle oil fries £5.5

## Children's Menu *Suitable for under 10's*

*Includes one scoop of ice cream*

**Battered Hake** *gfi* £9  
Garden peas & chips.

**Mini Mezze** *vg* £9  
Pot of houmous, carrot and cucumber sticks, falafel bites, cauliflower bites, gem lettuce and grilled pitta bread

**Chicken Goujons** £9  
Garden peas & chips

**Sausage & Mash** *gfi* £9  
Grilled sausage, mash potato and gravy

**Cheeseburger** £9  
3 oz beef patty topped with cheese, tomato, gem lettuce and pickles

**Macaroni Cheese** *v* £9  
Creamy homemade macaroni cheese topped with cheddar cheese served with a salad garnish and garlic bread soldiers

## Sweet Treats

**Rhubarb and Ginger Crumble** *gfi* £8  
homemade custard or vanilla ice cream

**Mango and Cardamom Crème Brûlée** £9  
homemade shortbread

**Sticky Toffee Pudding** £9  
vanilla ice cream or homemade custard

**Dark Chocolate Brownie** *gfi* £8  
vanilla ice cream

**Selection of Ice Cream or Sorbets** from £2  
Ask a team member for today's flavours

## Hot Drinks

Espresso	£2.95	Americano	£3.95
Flat White	£3.95	Cappuccino	£3.95
Mocha	£3.95	Latte	£3.95
Decaf Latte	£3.95	Pot of Tea	£2.70
Speciality Teas	£2.90	Hot Chocolate	£3.95

## On Bread Selection *gfo*

*Served till 3pm Wednesday to Saturday served with salad garnish and skin in fries Served on White or malted bloomer bread unless stated.*

Maple Bacon, Dorset Brie and Onion Relish £12

Battered Fish Goujons, Baby Gem Lettuce & Homemade Tartare Sauce £13

Coastal Mature Cheddar & Real Ale Chutney *v* £11

Garlic Mushroom, Winchester Cheese & Rocket on Toasted Sourdough *v* £11

Hot Smoked Chalk Stream Trout, Cucumber and Dorset Wasabi Mayonnaise £13

Falafel, Houmous, Baby Gem Lettuce, Cucumber, Tomato & Red Onion Tortilla Wrap *vg* £13

Chicken & Maple Bacon Caesar on toasted Sourdough £13

## Sunday Roasts *Served until 4pm every Sunday bookings highly advisable to avoid disappointment*

All served with roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, red cabbage, carrot & swede mash and rich gravy

**Lulworth Estate Haunch of Venison** £22

**Roast Loin of Pork** £21

**Roast Sirloin of Beef** £23

**Mushroom and Truffle Wellington** *v* £21

**Childs Roast** £11

Please be aware that we do use all 14 allergens in our kitchen, although we take every precaution to avoid cross contamination traces may be present. Fish may contain small bones.

*v* Vegetarian | *vg* Suitable for vegans | *gfi* Gluten free ingredients | *gfo* Gluten free option available **Service charge**  
A discretionary service charge of 10% will be added to the bill for tables of eight or more guests. This charge is distributed in full among our team. Should you wish to have this amount reduced or removed, please do not hesitate to inform a member of the team