
Lunch Menu

Starters & Salad

- Beetroot cured gravlax, celeriac remoulade - £7 gf
- Fresh onion bhajis, spiced minted yoghurt dip - £6.5 v
- Cornflake crumbed chicken wings, chipotle jam & dressed leaves - £7.5
- Brewery Farm lamb koftas, dress leaves, spiced minted yoghurt dip - £8
- Large pickled mackerel salad, sweet beetroot, walnuts, pink onion - £9 gf

Hand-stretched Pizza

- Mr Italian – classic margarita - £12 v
- Scoundrel – truffle base, wild mushroom, prosciutto - £14
- Beef & Blue – pulled beef brisket, spinach, blue cheese & spring onion - £14.5
- Chef's Choice – tomatoes, capers, anchovies, garlic, chilli (sprinkling of cheese) - £13 (v at request)

Pub

- Brewery Farm Beef burger, cheese, bacon - £14.5 gf
- Korean style fried chicken burger, pickled slaw, hoisin sauce, spring onion & sesame - £15 gf
- Onion bhaji burger, minted spiced yoghurt, mango pico de gallo (salsa) - £14 v

*All served with fries, salad & gherkin
+ Brewery Farm pulled beef brisket for £3.50*

- Beer battered fish, chunky chips, crushed peas & fresh tartare - £14 gf

Sandwiches

all served with skinny fries & dressed leaves

- Open Brewery Farm minute steak sandwich, beer braised onions, watercress, chimichurri (served pink) - £12
- BLT, local bacon, baby gem & beef tomato - £9.5
- Homemade fish goujons & tartare sauce - £9.5
- Roasted Mediterranean veg, homemade cashew spread & spiced chutney - £9.5 v

Dessert

- Classic Eton Mess - £6.5 gf,v
- Vanilla pannacotta with a summer fruit jelly, mixed berries - £7 gf
- Warm chocolate filled cookie dough, coffee liquor infused Chantilly cream - £6.5 v
- Chocolate brownie, chocolate sauce & ice cream - £6.5 v
- Selection of Purbeck Ice Cream 1, 2 or 3 scoops £2/3/4.5

You'll see a lot about Brewery Farm throughout the menu! This is our own farm just opposite the pub where we rear our own organic animals bringing a new meaning to farm to fork!

Gf – gluten free | Ve – vegan | V – vegetarian | * - gluten free on request



Main Menu

Starters

- Wild mushroom velouté, sautéed mushrooms, sourdough - £6 gf, v
- Monkfish scampi, dill & caper mayo, dressed leaves - £7.5
- Beetroot cured gravlax, celeriac remoulade - £7 gf
- Fresh onion bhajis, spiced minted yoghurt dip - £6.5
- Cornflake crumbed chicken wings, chipotle jam & dressed leaves - £7.5
- Brewery Farm lamb koftas, dress leaves, spiced minted yoghurt dip - £8

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Mains

- Pickled mackerel salad, sweet beetroot, walnuts, pink onion - £11 gf
- Slow cooked Brewery Farm Lamb Moroccan style tagine, giant couscous & pitta - £14.5 gf
- Moroccan style veg tagine, butternut squash, aubergine, peppers, chickpeas, giant couscous & pitta - £13 ve
- Pan fried hake, chorizo, potato & dill cake, buttered kale, sauce vierge - £16
- Espresso rubbed Brewery Farm steak, sweet potato mash, charred peppers, watercress - £21 gf

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