
Our Menu

Starters

- Heritage tomato caprese salad, fresh mozzarella & basil (v) - £6
Braised beef bon bons, leaves, horseradish crème fraiche - £7.95
Baked balsamic fig, wrapped in prosciutto with blue cheese - £7.5
Baked camembert, crusty bread, caramelised onion chutney - £9
Half pint of Atlantic shell on prawns, crusty breads, leaves & Marie Rose dipping sauce (gf)* - £9

Pub

- Brewery Farm Beef burger, red onion jam, cheese, bacon (gf)* - £14.5
Buttermilk fried chicken burger, chipotle sauce (gf)* - £14.5
Served with fries, slaw, & gherkin
- Beer battered fish, chunky chips, crushed peas & fresh tartare sauce (gf)* - £14
Brewery Farm steak of the day, chips, tomato, mushroom & peppercorn sauce – POA
**see the specials board for cut of the day or ask a member of staff*

Mains

- Authentic Vegetable dhal, okra, fragrant rice, freshly baked naan (ve) - £13.5
Pie of the day, mash & seasonal vegetables - £14.5
Lamb leg steak, chive mash, tender stem broccoli, red wine jus, shallot puree - £17.5
Brewery farm beef ballotine, dauphinoise potatoes, chard, rich jus, silver skin onions - £16

Please see our daily specials board for our latest seasonal menu

Dessert

- Triple chocolate brownie, warm chocolate sauce, salted caramel ice cream - £6.5
Dorset apple cake, vanilla ice cream - £6.5
Key Lime pie cream puffs - £7
Earl Grey crème brûlée, berries & poppy seed shortbread - £6.5
Selection of Purbeck Ice Cream 1, 2 or 3 scoops £2/3/4.5

Brewery Farm: 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

Menu October 5th 2021

