
Lunch Menu

Starters

- Soup of the day - £5.5
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

Mains

- 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
Pie of the day, chips & veg - £14.5
4oz steak & frites, salad - £13
***see the specials board for cut of the day or ask a member of staff**

Sandwiches

- Warm bacon, brie & cranberry baguette - £9.5
Homemade fish goujon & tartar sauce cob roll - £9.5
Fire roasted red pepper, hummus & pesto - £9.5 v
Open Brewery Farm minute steak sandwich, beer braised onions, watercress, chimichurri (served pink) - £12

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

SIDES: Chips - £3 | Cheesy Chips - £4 | Salad - £2 | Veg - £3

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

