



LUNCH MENU

Monday - Friday 11:30am - 2.30pm Saturday, Sunday & Bank Holidays 12pm - 3pm

SOUP OF THE DAY (v) (vg) £6.70

Served with malted bloomer (gf option available) or add a savoury scone for £1.50

TART OF THE DAY (v) £9.50

Homemade seasonal tart served with a dressed salad and coleslaw

MUSHROOM & TARRAGON PATÉ £9.50 (v, vg)

Served with toasted Orchard Bay sourdough & dressed Cranborne watercress (gf available)

SEASONAL SOUP £8 (v)

Autumn's soup is Spiced butternut squash, served with a homemade goat's cheese & pumpkin seed scone (gf & vg available)

WELSH RAREBIT £8.50 (v)

Served on toasted Orchard Bay sourdough, with a dressed salad garnish & caramelised onion chutney (gf available)

COASTAL MACARONI CHEESE £12 (v)

Topped with a walnut & tarragon gratin

Add half a crusty baguette £1

CLARK'S HAM, EGG & TRIPLE COOKED CHIPS £13 (gf)

HOMEMADE CHORIZO & SPICED APPLE SAUSAGE ROLL £8

Served with caramelised onion chutney & a dressed salad garnish

SIDES

TRIPLE COOKED CHIPS £4

SWEET POTATO FRIES £3.50

DRESSED SALAD £2.50

HOMEMADE COLESLAW £2.50

Please let us know if you have any allergies or dietary requirements, as many of our menu items can be adapted, particularly to a gluten free option. Please ask to see our list of allergens.

(v) = vegetarian, (vg) = vegan, (gf) = gluten free

All our dishes are made to order so please bear with us during busy periods.

We are proud to use local produce and suppliers:

Orchard Bay Bakery, Clark's Butchers, Fluffet's Farm Eggs, Olives et al, Cranborne Watercress, Roberts Fine Foods, Purbeck Ice cream, Dorset Tea



SANDWICHES

served with a dressed salad garnish & coleslaw on your choice of bread:

Granary/white/gf £6.75, toasted £7, baguette or toasted panini £8

JACKET POTATOES served with a dressed salad garnish & coleslaw £8.25

FILLINGS FOR SANDWICHES AND JACKET POTATOES

Tuna Mayonnaise, cucumber & red onion

Beef, horseradish & salad

Bacon, Brie & Cranberry

Egg Mayonnaise & watercress (v)

Cheddar or Brie & Caramelised onion
chutney (v)

Beetroot hummus, cucumber & crispy lettuce
(vg)

HOMEMADE CAKES & TRAYBAKES - see daily selection

PURBECK ICECREAM £2.50

Vanilla Bean, Honeycombe Hash, Salted Caramel, Serious Choc, Mint Baby Choc Chip, Rum & Raisin, Stem Ginger, Strawberry, Dig-a-saurus, Blood Orange or Raspberry Sorbet

SOFT DRINKS

CARAFES (500ml) orange or apple juice £3.50, sparkling elderflower £3

SMOOTHIES £3.99 Strawberry Split, Mango medley, Hail Kale, Berry Express, Tropical Twist

MILKSHAKES £3.99 Strawberry, banana, Nutella, Biscoff

BOTTLED SOFT DRINKS £3 Victorian lemonade, ginger beer,
still or sparkling mineral water, Coke regular or diet

ALCOHOLIC DRINKS

House wine (red, white, rose) single serve 187ml - £6.50, Prosecco single serve 187ml - £7.99, Sixpenny Brewery bottled ales - £4.25, Cranborne Chase cider - £4.25, Bottled lager - £3.50

HOT DRINKS

Americano, reg £2.50, lg £3.20 Espresso single £2.20, double £2.70

Cappuccino or latte, reg £2.75, lg £3.55 Flat white £3.25 Mocha, reg £3.20, lg £3.90

Hot chocolate, reg £3.20, lg £3.90 Luxury hot chocolate (with marshmallows & cream) lg
£4.75

Orange or Mint hot chocolate reg £4 lg £4.70

(with marshmallows & cream)

Pot of Dorset Golden Blend tea £2.30

Speciality teas £2.80 (Earl Grey, Dorset Breakfast, Assam, Darjeeling, Green)

Herbal teas £2.80 (Wild Mint, Fruit punch, Rosy Rhubarb, Lemon & Ginger, Camomile, Red
Bush)

WE ASK THAT ONE MEMBER OF YOUR PARTY ORDERS AND PAYS FOR
YOUR FOOD AND DRINK AT THE COUNTER INSIDE