



## LUNCH MENU

Monday - Friday 11:30am - 2.30pm    Saturdays & Sundays 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 £9.50

Homemade seasonal tart served with a dressed salad and coleslaw

### STILTON CREAMY MUSHROOMS £9.50

Topped with parsnip crisps, served on toasted Orchard Bay sourdough & dressed salad garnish (gf available)

### SEASONAL SOUP £8 (v)

Spiced Parsnip with a brie & fig scone  
(vg available)

### CRANBORNE BUBBLE & SQUEAK £13

Served with two pigs in blankets, a free range poached egg & parsnip crisps (gf & v available)

### CHICKEN LIVER PATE £9

Served with toasted Orchard Bay sourdough, with a dressed salad garnish & blackberry & sloe gin jam  
(gf available)

### TURKEY, STUFFING & CRANBERRY CIABATTA £11

Served with a dressed salad garnish & coleslaw  
Add a side portion of triple cooked chips £2.50

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

### CARAMELISED ONION HUMMUS £7 (v) (vg)

Topped with caramelised onion chutney, served with toasted pita & a handful of peashoot (gf available)

## 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

Brie & Red Grape

Egg Mayonnaise & watercress (v)

Cheddar or Brie & Caramelised onion

chutney (v)

Caramelised onion hummus & crispy lettuce  
(vg)

Turkey & Cranberry

### FESTIVE HOT DRINKS

Baileys hot chocolate £5 Gingerbread Latte regular £3.35 Large £4.15

Mulled Wine £7 Mulled Apple Juice £4 Both served in 500ml carafe, serves 2

### SOFT DRINKS

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

GLASS OF JUICE £2 Apple or Orange

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, elderflower, 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, Blackberry & syllabub, 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