

*Nuts, are used in our kitchen, if you have any form of allergies please inform a member of our team and we can see how we can accommodate your request.*

## NIBBLES & SANDWICHES

### NIBBLY BITS

Scicilian marinated mixed house olives & crostini  
| £2.75 | **v+**

Vegetable crisps & house chutney  
| £2.75 | **v+**

Hummus, Tzatziki, olives & flat bread  
| £4.50 | **v**

### RUSTIC CIABATTA SANDWICHES WITH CHIPS & HOUSE PICKLES

(SERVED UNTIL 5.00pm)

*All of our sandwiches can be made **GF** please ask your server*

#### CHICKEN & CHORIZO

Chicken, chorizo, tomatoes, mixed leaves & caesar ranch dressing  
| £9.45 |

#### STEAK & ONION

Steak, caramelised red onion, mixed leaves & horseradish  
| £9.95 |

#### FALAFEL BON BONS

Swett potato falafel bon bons, hummus & Mediterranean salad  
| £8.95 | **v+**

#### BRIE & SMOKED BACON

Brie and smoked bacon, mixed leaves & caramelised red onion chutney  
| £9.25 |

#### HAND PICKED DORSET CRAB

Fresh hand picked Dorset crab, mixed leaves & a zingy lime mayonnaise  
| £11.00 |

*Please note: our pizzas & sandwiches are made fresh in our dedicated pizza kitchen and are delivered straight to your table when cooked. During busy periods, pizzas & sandwiches may be delivered before other meals*

### SOUL BOWLS

*All of our soul bowls can be made **GF** please ask your server*

#### CHICKEN CAESAR SALAD

Chicken, bacon, parmesan, seasonal leaves, cucumber, croutons, toasted seeds, caesar dressing  
| £14.75 |

#### ASIAN KING PRAWN SALAD

King prawns cooked in garlic, chilli, lime & ginger, seasonal leaves, toasted seeds, cucumber & croutons  
| £15.75 |

#### SUPERFOOD SALAD

Falafel, red quinoa, red onion, beetroot, toasted seeds, cucumber, croutons, walnuts, seasonal leaves, tzatziki dressing  
| £13.50 | **v+**

Add haloumi | £1.50 |

Add bread & butter | £1.50 |

Add gourmet chips | £3.75 |

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# LUNCH

## PLATTERS

### SEAFOOD PLATTER FOR 2

Smoked mackerel pate, prawns in Marie Rose sauce, smoked salmon, fresh leaves, chips, bread & dips

| £22.95 | add a dressed crab for | £10.00 |

### PLOUGHMANS PLATTER

Farmhouse cheddar, roast ham, house pickles, fruit chutney, bakers bread & butter

| £10.95 |

### VEGAN PLATTER FOR 2

Carrot & almond cakes, tamari reduction, salt & pepper tofu, cilantro pesto, hummus, salad, rainbow peppers, chips & pitta bread

| £21.50 | **V+**

### CHARCUTERIE PLATTER

Cured Parma ham, Milano salami, Spanish chorizo sausage, ciabatta bread & house pickles

| £16.50 |

## SMALL PLATES

### LAMB KOFTA KEBAB

Minted lamb kofta kebab, fresh leaves, tzatziki, & flat bread

| £7.45 |

### HALLOUMI CHEESE

Halloumi cheese, fresh mixed leaves, crostini & caramelised red onion chutney

| £7.25 | **V** ask for **GF**

### CALAMARI

Lightly fried crispy calamari with lemon, homemade tartare sauce & fresh leaves

| £7.25 |

### PURBECK DUCK BREAST SALAD

Smoked Purbeck duck breast, pears poached in port wine with a plum dressing & herb crostini

| £7.50 | ask for **GF**

### MACKEREL PATE

Smoked mackerel pate with gooseberry chutney & crostini

| £6.45 |

### CARROT & ALMOND CAKES

Fragrant baked savoury carrot and almond cakes, sesame seeds, avocado & a tamari reduction

| £6.65 | **V+** **GF**

### SALT & PEPPER TOFU

Marinated tofu in salt & pepper batter, cilantro pesto & red pepper coulis

| £6.65 | **V+**

## BIGGER PLATES

### MOULES MARINERE

A bowl full of rope grown Poole Bay mussels in a creamy white wine sauce, chips bread & butter.

| £15.95 | ask for **GF**

### COD & CHIPS

Our simply delicious hand dipped battered cod in real ale & Maldon sea salt, chunky gourmet chips, pea puree & homemade tartar sauce

| £14.95 |

### SWEET POTATO FALAFEL

Sweet potato falafel served with hummus, tomato, red onion & coriander salad, flat bread, coleslaw & sweet potato fries

| £14.50 | **V**

### GRILLED MEAT PLATTER

Minted lamb kofta kebabs, lemon & black pepper chicken kebab, chorizo sausage, gourmet chunky chips, salad, tzatziki & house chutney

| £21.95 |

### QUEEN OF TARTS

Simply delicious quiche of the day with sweet potato fries, coleslaw, chutney & fresh seasonal leaves

| £11.25 | **V**

### BEEF & CHORIZO BURGER

Charcol grilled burger on a warm bun, melted cheddar, smoked bacon, crispy tobacco onions, gourmet chips, salsa & Asian slaw

| £14.85 |

### VEGAN BURGER

Mexican spiced tofu burger, served on a warm bun with tomato, fresh seasonal leaves, gourmet chunky chips, Mexican salsa & house fruit chutney

| £14.50 | **V+**

### CATCH OF THE DAY

Ask your server for todays todays catch served whole baked, gourmet chunky chips, fresh leaves, lemon & caper butter

| from £17.95 | **GF**

## SIDE DISHES | £3.75 |

| Gourmet Chunky Chips | House Salad | Sweet Potato Fries | Onion Rings |

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# DINNER

## SMALL PLATES

### LAMB KOFTA KEBAB

Minted lamb kofta kebab, fresh leaves, tzatziki, & flat bread  
| £7.45 |

### PAN SEARED HALLOUMI

Pan seared haloumi cheese, fresh mixed leaves, crostini & caramelised red onion chutney  
| £7.25 | **V** **GF**

### GARLIC & CHILLI KING PRAWNS

Succulent king prawns pan fried in garlic, chilli, lime & ginger, seasonal leaves & flat bread  
| £7.95 | *ask for* **GF**

### CALAMARI

Lightly fried crispy calamari with lemon, home-made tartare sauce & fresh leaves  
| £7.25 |

### PURBECK DUCK BREAST SALAD

Smoked Purbeck duck breast, pears poached in port wine with a plum dressing & herb crostini  
| £7.50 | *ask for* **GF**

### CARROT & ALMOND CAKE

Fragrant savoury carrot and almond cakes, sesame seeds, avocado & a tamari reduction  
| £6.65 | **V+** **GF**

## FROM THE GRILL

### VEGAN BURGER

Mexican spiced tofu burger, served on a warm bun with tomato, fresh seasonal leaves, gourmet chunky chips, Mexican salsa & house fruit chutney  
| £14.50 | **V+**

( Add goats cheese or vegan cheese to your burger £1.50 )

### BEEF & CHORIZO BURGER

Charcol grilled burger on a warm bun, melted cheddar, smoked bacon, crispy tobaccò onions, gourmet chunky chips, salsa & Asian slaw  
| £14.50 |

### PRIME 8 OZ RIBEYE STEAK

succulent ribeye steak served with tobacco onion rings, gourmet twice cooked chunky chips & a peppercorn or blue cheese sauce  
| £24.50 | *ask for* **GF**

### GRILLED MEAT PLATTER

Minted lamb kofta kebabs, Lemon & black pepper chicken kebab, minute steak, gourmet chunky chips & dipping sauces  
| £21.95 |

## BIGGER PLATES

### MOULES MARINERE

A bowl full of steamed rope grown Poole Bay mussels in a creamy white wine & shallot sauce, chips, bread & butter.  
| £15.95 | *ask for* **GF**

### CATCH OF THE DAY

Ask your server for todays todays catch served whole baked with gourmet chunky chips, fresh leaves, lemon and caper butter  
| from £17.95 | **GF**

### CHICKEN BALLOTINE

Filled with Dorset smoked red cheese, wild mushroom & garden herbs served with pan fried new potatoes, buttered green kale & a wild mushroom sauce  
| £16.95 | **GF**

### EGG PLANT MANICOTTI

Aubergine stuffed with ratatouille & wild mushrooms topped with melted "cheese", pan fried spinach, crushed new garlic potatoes in an aromatic cherry tomato sauce  
| £15.95 | **V+**

### COD & CHIPS

Our simply delicious hand dipped battered cod in real ale & Maldon sea salt, chunky gourmet chips, pea puree & homemade tartar sauce  
| £14.95 |

### WALNUT & LENTIL STACK

Apricot, walnut & red lentil stack, crushed new potatoes, summer greens & apple cider gravy  
| £15.25 | **V+**

## PLATTERS

### SEAFOOD PLATTER FOR 2

Smoked mackerel pate, prawns in Marie Rose sauce, smoked salmon, fresh leaves, chips, bread & dips  
| £22.95 | *ask for* **GF**

add a dressed crab for | £10.00 |

### VEGAN PLATTER FOR 2

Carrot & almond cakes, tamari reduction, marinated salt & pepper tofu, cilantro pesto, hummus, salad, rainbow peppers chips & pitta bread  
| £21.50 | **V+** *ask for* **GF**

## SIDE DISHES | £3.75 |

| Gourmet Chunky Chips | House Salad | Sweet Potato Fries | Onion Rings |

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## SWEETER THINGS

### DESSERTS

| £6.25 |

#### GREYHOUND ETON MESS **GF**

Served with fresh berries, meringue, berry compote and whipped chantilly cream

#### LEMON POSSET **GF**

Zingy cream posset served with fresh berries and shortbread

#### BAKED VANILLA CHEESECAKE

Baked vanilla cheesecake served with stem ginger ice cream and a crunchy ginger topping

#### BLACKBERRY CRUMBLE TART **V+**

Warm blackberry crumble served with dairy free coconut ice cream & summer berry compote

#### CHOCOLATE BROWNIE **V+**

Chocolate brownie served with orange butterscotch sauce, crushed hazelnuts and salted caramel ice cream or dairy free coconut ice cream

#### GREYHOUND TWIX

Greyhound chocolate shortbread with vanilla ice cream

### ICE CREAM SELECTION

| £2.50 per Scoop |

*All of our ice creams are **GF***

| VANILLA BEAN | SALTED CARAMEL | STRAWBERRY |  
| STEM GINGER | CHOCOLATE |  
| DAIRY FREE COCONUT | **V+**  
| PASSION FRUIT & MANGO SORBET | **V+**

### TEA, COFFEE & CAKE

#### DORSET CREAM TEA

A rich fruit scone, Dorset clotted cream, fruity strawberry jam and a pot of tea for one

| £5.95 |

#### SCONE & CLOTTED CREAM

A rich fruit scone, Dorset clotted cream, fruity strawberry jam

| £3.95 |

#### TEA OR COFFEE & CAKE

Select one of our house teas or coffees and a slice of delicious cake

| £4.95 |

#### SLICE OF CAKE

Spiced Dorset apple cake

Coffee and walnut

| £2.95 |