

ALPINE SPECIALS

TO START

FRENCH BRIE CROSTINI

Served with onion marmalade and dressed leaves
| 8.00 |

TIROLER WURSTSALAT

Smoked pork sausage, dill pickles, sliced red onion and Emmental cheese
| 8.25 |

MINI JAGER SCHNITZEL

Chicken schnitzel served with purple kraut and brandy cream sauce
| 8.50 |

FRENCH ONION SOUP

Served with parmesan croutons and warm sourdough bread & butter
| 7.00 | ask for vegan

ARDENNES PATE

Served with sourdough toast, homemade chutney and dressed leaves
| 7.50 |

MAINS

MOUNTAIN FONDUE

Swiss cheese fondue with white wine, kirsch and garlic, served with sourdough & rye bread, new potatoes and pickles
| 14.95 per person - minimum 2 persons |

JAGER SCHNITZEL

Chicken schnitzel served with bratkartoffel (potatoes sauteed with bacon and onions) & brandy cream sauce
| 14.95 |

BRATWURST

Served in a roll and topped with caramelised onions, purple kraut and bratkartoffel with whole grain mustard on the side.
| 14.50 |

SCHWEINSHAXE

Slow roasted pork knuckle sauerkraut, beer gravy and mustard
| 15.95 |

RACLETTE SAVOYARD

grilled and melted Swiss raclette cheese served over saute garlic and herb new potatoes, honey roasted ham, cornichons, French stick, silver skin onions
| 14.95 |

add a platter of cured meats to your fondue or raclette

| 5.75 | per person

DESSERTS

MOUNTAIN CHEESE BOARD

A variety of alpine mountain cheese served with grapes, biscuits and onion chutney
| 9.00 |

APPLE STRUDEL

With vanilla ice cream
| 7.00 |

CHOCOLATE FONDUE

Creamy melted chocolate with a selection of churros, marshmallows, pretzel, and fruit for dipping.
| 10.00 | per person - minimum 2 persons

APRES DRINKS

VIN CHAUD

Red wine and spices served hot
| 7.00 |

SPICED CIDER

Apple Cider with, cinnamon, nutmeg, cloves, served hot with orange slice
APEROL SPRITZ | 7.00 |

Prosecco with a dash of Aperol liqueur
| 11.00 |

JAGER BOMB

A shot of Jägermeister dropped into Red Bull
| 8.00 |

FLAVOURED VODKAS

Ask about our flavours
| 8.00 |

PUB CLASSICS

TO START

CRISPY SALT AND PEPPER CALAMARI

Garlic aioli and a rocket and pea shoot salad
| 8.50 |

GRAVALAX

Wild salmon gravlax with horseradish and mustard sauce, lemon, dill oil and artisan sourdough bread
| 9.00 |

BLOODY MARY KING PRAWN COCKTAIL

Marinated garlic lemon and parsley king prawns, black cow vodka, cherry tomato, avocado, cos lettuce, sourdough toast
| 8.50 |

MAINS

TRIO OF LOCAL VENISON SAUSAGES

Buttered mash potato, seasonal greens then topped with crispy leeks and parsnips with a jug of rich caramelised onion gravy
| 15.95 |

THE GREYHOUND PIE OF THE DAY

Hand crimped pie served in a buttery shortcrust pie case served with buttered mash potato, seasonal greens and honey glazed root vegetables.
| 15.50 |

GAME CASSEROLE

Purbeck game gently braised in an aromatic rich and full bodied gravy served with buttery champ potato and seasonal greens
| 16.50 |

COD AND CHIPS

our simply delicious sustainably sourced cod, hand dipped in a local real ale & maldon sea salt batter, with chunky gourmet chips, minted pea puree & homemade tartar sauce
| 14.75 |

SLOW COOKED PORK BELLY

Served with wholegrain mustard mash potato, apple puree, honey glazed root vegetables, tender stem broccoli and cider jus
| 16.95 |

WILD MUSHROOM PARCEL

A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach cooked in a white wine, garlic and tarragon cream sauce and served with seasonal greens, tender stem broccoli and topped with rocket, finished with white truffle oil
| 15.00 |

FROM THE GRILL

BEEF & CHORIZO BURGER

8oz prime beef and chorizo burger served on a toasted brioche bun topped with smoked applewood cheddar cheese, smoky bacon, shredded iceberg lettuce, beef tomato, sliced sweet gherkin all smothered with our own special sauce. served with onion rings & chunky chips
| 15.25 |

MOVING MOUNTAINS BURGER

plant based burger served on a toasted seeded bun topped with vegan cheese, red onion chutney, shredded iceberg lettuce, tomato, onion rings & sweet potato fries.
| 15.25 |

10oz 30 DAY AGED SIRLOIN STEAK

Dry Aged Sirloin steak cooked to your liking served with triple cooked chips, on the vine cherry tomatoes, garlic portabello mushroom, rocket and parmesan salad dressed with olive oil and aged balsamic
| 25.00 |

| mushroom 2.00 | peppercorn 3.00 | blue vinney 3.00 |

SIDES

Halloumi fries & chilli jam | 5.00 |
Chunky chips | 3.50 |
Garlic bread | 3.50 |
Sweet potato fries | 4.00 |
Cherry tomato, rocket salad | 3.50 |
Beer battered onion rings | 3.50 |
House coleslaw | 2.50 |
House pickles | 3.50 |

DESSERTS

CHOCOLATE & ORANGE TART
with dairy free coconut ice cream
| 7.00 |

CHURROS

with Nutella & vanilla ice cream
| 6.50 |

STICKY TOFFEE PUDDING

served with salted caramel sauce & vanilla ice cream or vanilla custard
| 6.50 |

PLEASE TURN OVER FOR KIDS

MEALS, PANNINIS, MILKSHAKES

AND HOT DRINKS

