

INN *in the* PARK

While you wait

Sapori green olives - vg	4.95
Rustic bread with selection of flavoured butters	4.95
Crispy herb polenta chips with spicy mojo sauce - vg	5.95

Starters and Sharers

Crispy whitebait served with garlic and chive mayonnaise and lemon	6.95
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	8.50
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts	8.25
Sautéed oyster mushrooms with shallots, garlic and parsley butter on toasted focaccia - v	7.75
Homemade soup of the day with rustic bread - v	6.25
Halloumi chips with sweet chilli and rocket - v	6.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	13.50
Fish sharing board of smoked salmon, tiger prawns, panko squid, beer battered fish goujons served with tartare sauce and grilled lemon	18.50

Mains

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with fries and spicy tomato chutney	13.75
Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce	14.50 / 9.50
Homemade pie of the day served with seasonal greens, creamy mashed potatoes and gravy	14.50
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	13.50 / 8.95
28 Day dry aged 8oz club steak served with a tomato and horseradish butter, dauphinoise potatoes and seasonal greens - <i>Add peppercorn sauce or Béarnaise sauce for 2.00</i>	23.95
Smoked haddock on caper mash with poached egg and salsa verde	14.95
Grilled boneless poussin marinated in chilli, lime, ginger and olive oil served with polenta chips and a rocket and tomato salad	19.50
Confit duck and mango with spring onion and cucumber salad with a soy, honey and sesame dressing	12.50
Warm roasted squash salad with lentil, mint and pomegranate and topped with toasted pine nuts, seeds and chilli oil - vg	11.50
Confit tomato pappardelle with courgette ribbons, lemon, capers and shallots with parsley oil and vegetarian cheese - v	10.95 / 8.25
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and fries - vg	13.75

Sides

Dressed green beans - v	4.00	Fries - v	3.75
Tenderstem broccoli with almonds - v	4.50	Rocket, vegan cheese and sun-blushed	5.00
Chips - v	3.75	tomato salad - vg	

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with lettuce and tartare sauce	7.95
Smoked salmon with cream cheese and cucumber	7.95
Grilled halloumi with spinach, roasted peppers and chilli jam - v	8.50
Brie, bacon and cranberry	7.95
Home-cooked ham and mature Cheddar with tomato and watercress	8.50
Butcher's sausage and grain mustard	7.50

Puddings

All puddings 6.75

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Chocolate brownie sundae with warm chocolate brownie pieces, chocolate and vanilla ice-cream, chocolate sauce and whipped cream - v

Summer pudding with clotted cream and basil granita - v

Stem ginger cheesecake and poached rhubarb with crème fraîche - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

