

INN *in the* PARK

Set Menu

2 courses for £13.50 / 3 courses for £15.95

Crispy whitebait served with garlic and chive mayonnaise and lemon

Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise

Crunchy spring salad with pickled wild mushrooms – v

Homemade soup of the day with rustic bread – v

Halloumi chips with sweet chilli and rocket – v

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Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce

Gammon streak topped with a free-range egg and pineapple salsa served with chips, slow roasted tomato, mushrooms and watercress

Confit duck and mango with spring onion and cucumber salad with a soy, honey and sesame dressing

Pumpkin tortellini served with a walnut and rosemary burnt butter sauce, Dorset Blue Vinney and rocket – v

Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - vg
Add halloumi or prawns for 3.00

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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

Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream – v

(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.

