

APERITIFS

Bloody Mary	6.50	Calvados Sour	9.00
Moet & Chandon Imperial Brut	12.00	Aperol Spritz	9.00

STARTERS

Dorchester Rock Oyster	3.00	Buttermilk Fried Chicken	6.95
½ Pint of Shell on Prawns	7.50	Ham Croquettes	3.95
Game & Rabbit Terrine	9.00	Spiced Coconut & Squash Soup	6.50
Devilled Kidneys on Toast	8.50	Twice Baked Cheddar Souffle' (v)	8.50
Heritage Beetroots & Walnuts (v) <i>Chicory & Colston Bassett Dressing</i>	6.95	Pigs Head Scrumpet <i>Apple Ketchup & Watercress</i>	8.00
Asian Style Duck Salad	9.50	Buffalo Mozzarella, Figs & Prosciutto	8.50
Dorset Crab on Toast <i>Watercress & Avocado</i>	8.95	Prawn Cocktail <i>Baby Gem, Cucumber & Marie Rose</i>	8.50

SANDWICHES

The French Dip <i>Slow Cooked Beef Brisket, Fontina, Jalapenos</i>	10.95	Chequers Cheese Burger <i>French Fries, Tomato & Burger Sauce (Cheese - Cheese Slice or Roquefort)</i>	11.95
Baked Cheese & Ham Toastie <i>Montgomery, Yorkshire Ham & Cornichons</i>	7.50	Daily Bar Baguette	7.50

PLOUGHMANS

&
SNACKS

Scotch Egg	5
Sausage Roll	3
Olives	2

English Cheese Board

Oat Cakes & Quince
1 for 3.00 / 4 for 10.00

Colston Bassett

Gubbeen

Ticklemore

Isle of Mull

Cured English Meats

Sourdough & Cornichons
Sml. 9 / Lrg. 16

Cured Cumbrian Ham

Smoked Chorizo

Red Wine Salami

MAINS

Pan Fried Calves Liver <i>Mashed Potato & Bacon</i>	16.00	Battered Fish & Chips <i>Crushed Peas & Tartare Sauce</i>	12.95
Loin of Cotswolds Venison <i>Truffle Mash & Girolles</i>	18.00	Turbot <i>Saffron Potatoes & Spinach</i>	20.00
Fillet of Stonebass <i>Kale, Fennel & Chorizo</i>	17.50	Wild Mushroom Risotto (v)	12.50
Fish Pie <i>Seasonal Greens</i>	15.95	Steak Frites <i>Green Leaf Salad, Fries & Confit Garlic</i>	15.95
Wiltshire Lamb Rump <i>Tomatoes, Salsa Verde & White Beans</i>	18.00	8oz 32 Day Dry Aged Sirloin <i>Green Leaf Salad & Fries</i>	21.95
Chicken Schnitzel <i>Garlic Butter, Potato & Pickled Walnut</i>	15.50	10oz 32 Day Dry Aged Ribeye <i>Green Leaf Salad & Fries</i>	23.95

TO SHARE (FOR 2 PEOPLE)

Chateaubriand (450g)
Norfolk Watercress, Confit Tomatoes & Fries
65.00

EXTRA SAUCES 2.00

Chimichurri, Garlic Butter, Peppercorn, Béarnaise, Green Sauce, Stilton Hollandaise

SIDE ORDERS 4.50

Sweet Potato Fries	Market Greens	Green Salad
Triple Cooked Chips	Roasted Butternut Squash <i>Pinenuts & Sage</i>	Garlic & Saffron Courgettes
French Fries	Minted New Potatoes	Buttered Kale
Creamed Potato <i>Add Truffle (1.00)</i>		

PLOUGHMANS BOX 12.95 per person

An optional 12.5% service charge will be added to your bill
Allergen list available upon request. All Prices include VAT