



DINING MENU

[TO START]

Bread Board	£5½
Focaccia, onion and sourdough breads with unsalted butter and tomato & onion chutney	
Somerset Cheddar Croquettes	£5½
Made with sautéed leeks & peas, with a tomato & onion chutney	
Eggs Florentine	£5½ / £7½
Toasted muffin with wilted spinach, free-range poached egg and hollandaise	
Grilled Goats Cheese	£7½
On garlic flatbread, herb salad and sun-dried tomato dressing	
Tuna Tartare	£6½
Sour dough crouton, dressed rocket salad	
Garlic King Prawns	£9 / £11½
Pan-fried in lashings of garlic butter, with onion bread and garlic mayo	
Cured Cumbrian Ham	£7
From the British meat curers, Woodall's, with fresh fig and a chicory salad	
Duck Rillettes	£7½
With malted sourdough croutons and Tracklements green tomato chutney	

[SHARING PLATES]

Pantry Plate – Vegetarian	£16½
Mushroom & lentil Scotch egg, Somerset cheddar croquettes, houmous, tomato & onion salad, beetroot & goats' cheese salad, Dorset Blue Vinney salad and a selection of fresh market vegetables and homemade sauces	
Pantry Plate – Traditional	£16½
Pork & herb Scotch egg, Somerset cheddar croquettes, kedgeree arancini, tomato & onion salad, beetroot & goats' cheese salad, Dorset Blue Vinney salad and a selection of fresh market vegetables and homemade sauces	

[MAINS]

Feta and Pomegranate Salad	£10
Marinated feta and tomato and a pomegranate dressing	
Duck & Bacon Salad	£12
Hand-torn confit duck leg with crispy chunks of our Blandford Flyer beer bacon, tossed with spring onion, gem lettuce and a homemade honey & mustard dressing	
Chicken and Asparagus Risotto	£13½
Creamy white wine and parmesan Risotto	
Grilled Tuna Niçoise	£14
Roast tomato, sautéed new potato, borlotti and green beans, black olives topped with poached egg	
Falafel & Haloumi Burger (Go lighter and go bunless!)	£10½
With guacamole, houmous, roast red pepper, topped with gem lettuce & micro cress salad on toasted brioche bun with dill pickle & fries on the side	
Roasted Stone Bass	£16
Buttered Mash, slow roast tomato, and green basil pesto	
Golden Glory Beer Battered Fish & Chips	£12½
With hand-battered pea fritters, chunky triple cooked chips, tartare sauce and minted mushy peas	
Lobster Frites	Whole £26 or Half £16
(Our lobsters are purchased fresh from our fishmongers and as such we may have limited availability) With hot garlic butter, gem lettuce & micro cress salad and fries	
Chicken Nduja	£12
Chicken breast stuffed with Nduja, a spicy spreadable salami, pan seared and finished in the oven, on white bean mash with a sun-dried tomato and rocket salad	
Grilled Pork loin Chop	£12
Buttered Mash, Grilled Red Onion and red wine sauce	
Confit Duck Leg	£15½
With buttered mash, red cabbage and Blandford Flyer beer gravy	
Veal Sirloin	£16
(Our veal is sourced from Brookfield Farm in the Tarrant Valley in Dorset, winner of the Compassion in World Farming 'Good Calf Award') 10oz sirloin served medium well, with carrot mash, green beans, grilled red onion, lemon & thyme butter and a red wine sauce	
The H&W Cheese Burger (Go lighter and go bunless!)	£12¾
British chuck beef, double stacked with melted Monterey Jack cheese and our secret recipe burger sauce, topped with gem lettuce & micro cress salad on toasted brioche bun with dill pickle and fries on the side	
Add Our Blandford Flyer beer thick cut streaky bacon	£1
10oz Rib Eye Steak	£19¾
With garlic butter, gem lettuce & micro cress salad and fries	
Add garlic king prawns	£3
Add half lobster	£12

[SIDES]

Pepper Leaf & Shaved Somerset Cheddar Salad	£3
Chicory Salad	£3
Green Beans, Silver skin Onions & Broad Beans	£3
Fries & Aioli	£3
Buttered Mash	£3
Grilled vegetables	£3
Cauliflower cheese	£3

Food Allergies and Intolerances: Before ordering your food, please speak to a member of the team if you want to know about our ingredients.