

SPECIALITY

HOMEMADE PIES

SEP/OCT

OUR CURRENT SELECTION:

(£)

No.01	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.95
No.16	VEGETABLE CHILLI PIE; plant-based gravy (v)	17.95
No.09	MINCED BEEF & ONION PIE; red wine gravy	18.95
No.28	LAMB SHOULDER ROGAN-JOSH CURRY PIE; curry gravy	19.95
No.35	POULET BASQUAISE (CHICKEN, MIXED PEPPER, TOMATO & PAPRIKA SAUCE) PIE; red wine gravy	19.25

A) — CHOOSE FROM:

Mashed potato // our house roast potatoes

B) — CHOOSE FROM:

Savoy cabbage, leeks & peas // braised red cabbage // roasted
carrots // green beans

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. (v) = vegetarian (pb) = plant-based.





N/G

12-8/9PM**

MON-SAT

SEP/OCT

(£)

THE PARTRIDGE'S BEER NUTS; our take on the classic pub snack (v) (pb)	4.50	MARINATED GREEK OLIVES; provençal herbs (v) (pb)	5.50
HOUSE ROAST POTATOES; red wine gravy*	6.25		

SMALL PLATES

STEAK, GALE'S H.S.B. ALE & MUSHROOM MINI PIE; mashed potato, red wine gravy	10.25	VEGETABLE CHILLI MINI PIE; mashed potato, plant-based gravy (v)	9.75
LEEK & POTATO SOUP; crusty bread, caramelised onion butter (v)	7.75	STICKY COCKTAIL CHIPOLATAS; sweet chilli & red pepper jam	8.50
HOMEMADE SAUSAGE ROLL; date & treacle brown sauce	8.50		

SANDWICHES

White bread // granary bread // ciabatta (+£1.50)		(Served 12-5PM)	
CORONATION CHICKEN SANDWICH; roast chicken, curry-mayo, mango chutney, gem lettuce, lightly salted potato crisps	11.75	REUBEN SANDWICH; warm salt beef, sauerkraut, emmental cheese, Russian dressing, lightly salted potato crisps	12.45
SMOKED SALMON SANDWICH; dill cream cheese, cucumber, lightly salted potato crisps	12.00	GRILLED HALLOUMI SANDWICH; roasted red peppers, chilli jam, lightly salted potato crisps (v)	11.00

SHARERS

PLOUGHMAN'S LUNCH; farmhouse cheddar, home-cooked ham, pork pie, pickled onions, tomatoes, cornichons, tomato chutney, sweet pickle, crusty bread	21.95
PIE SELECTION BOARD; two homemade mini pies (1 x steak, Gale's H.S.B. ale & mushroom mini pie and 1 x vegetable chilli mini pie), sausage roll, mash or roast potatoes, red wine gravy*	23.95

MAIN COURSES

PORK LOIN STEAK; mushroom & Dijon mustard cream sauce, mashed potato, Tenderstem broccoli	18.95	MOROCCAN SPICED LAMB RUMP; apricot & courgette couscous, lamb jus, minted yoghurt	19.95
SAUSAGE & MASH; cumberland sausages, mashed potato, onion gravy	17.95		

DESSERTS

BAKEWELL TART; vanilla ice cream	8.25	JUDE'S ICE CREAMS; by the scoop	2.75
STICKY GINGER CAKE; salted caramel ice cream, ginger wine syrup	8.75	↳ Vanilla (v) // chocolate (v) // salted caramel (v) // strawberry (v) // raspberry sorbet (pb) // coconut (pb)	
DORSET APPLE CAKE; vanilla custard	8.50		

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. *Plant-based gravy available. (v) = vegetarian (pb) = plant-based. An optional 12.5% service charge will be added to tables of 8 or more. **Kitchen closes between 3:30pm and 4:30pm, Mon-Thu and at 8pm Sun-Tue.

Gary Connolly
Head Chef