

NIGHT MENU

NIBBLES

HOUSE OLIVES (vg)
HOUSE MARINATED OLIVES, PICKLES AND GARLIC
4

HOMEMADE SAUSAGE ROLLS
WESTBOURNE GLORY SAUSAGE ROLLS SERVED WITH GARLIC ALIOLI
5

PORK SCRATCHINGS
HOMEMADE PORK SCRATCHINGS IN ROSEMARY SALT WITH HOUSE CHUTNEY
5

FRICKLES
FRIED PICKLES SERVED WITH DORSET NAGA SAUCE AND GARLIC ALIOLI
5

STARTERS

WESTBOURNE GLORY SCOTCH EGG
SERVED WITH HOMEMADE PICALLILI
5.5

MEZZE BOARD (vg)
BEETROOT HUMMUS, KALE KRISPS, ROASTED SQUASH, HOUSE OLIVES & TOASTED CIABATTA
5.5
SHARER FOR 2
9.5

PANFRIED ASPARAGUS WITH CRISPY JAMON
BUTTER FRIED ASPARAGUS WITH BAKED JAMON SLICES
6.5

PADRON PEPPER & BLUE CHEESE BAKE (v)
FRIED PADRON PEPPERS FINISHED IN THE OVEN WITH CRUMBLER BLUE VINNEY
7.5

ROTISSERIE CHICKEN WINGS
DORSET NAGA CHILLI WINGS SERVED WITH HOUSE BLUE CHEESE DIP
6.95

CRISPY CHILLI SQUID
SERVED WITH GARLIC ALIOLI
6.5

MOULES MARINIERE
MUSSELS COOKED IN WHITE WINE, GARLIC PARSLEY AND CREAM
7.5
AS A MAIN WITH FRITES
12.5

GARLIC KING PRAWNS
KING PRAWNS PAN FRIED IN A GARLIC AND PAPRIKA BUTTER SERVED WITH CIABATTA
7.5

WHOLE BAKED CAMEMBERT TO SHARE (v)
SERVED WITH GARLIC SOURDOUGH WEDGES AND A SIDE OF HOUSE CHUTNEY
12.5

CHECK THE BLACK BOARD FOR WEEKLY FOOD AND
WINE SPECIALS

ALL OUR STAFF ARE FULLY TRAINED IN WINE PAIRING AND ALL GIVE ADVICE IF YOU NEED ANY HELP PLEASE

MAINS

PANFRIED SEABASS

FILLET OF SEABASS PANFRIED IN GARLIC AND TARRAGON ON A BED OF NEW POTATOES AND SAUTEED GREENS
12.95

SALMON NICOISE SALAD

SALMON STEAK SERVED WITH SOFT BOILED EGG ON A BED OF GREEN BEANS, BABY GEM LETTUCE AND TOMATOES
WITH A NICOISE DRESSING
12.95

HOMEMADE BEEF BURGER (vgo)

FRESH GROUND BEEF PATTY SERVED WITH EDAM CHEESE, LETTUCE, TOMATO AND GARLIC ALIOLI
12.95

CRISPY CHICKEN BURGER

BREADED CHICKEN BREAST FILLET SERVED WITH LETTUCE, ONION, TOMATO AND AVOCADO
12.95

PANFRIED 8oz SIRLOIN STEAK

LOCALLY SOURCED SIRLOIN STEAK SERVED WITH GRILLED TOMATO, SIDE SALAD, BLUE CHEESE SAUCE AND
HOMEMADE ROSEMARY FRIES
14.95

HALF BEER CAN ROAST CHICKEN

HALF A CHICKEN BATHED IN THYME AND SPICES SERVED WITH SLAW AND SWEET OR HAND CUT CHIPS
12.95

MOROCCAN SPICED CHICKPEA CURRY (vg)

POT COOKED MOROCCAN SPICED CHICKPEA, SPINACH AND PEPPER CURRY SERVED WITH RAINBOW COUSCOUS
10.95
ADD CHICKEN 2
ADD PRAWNS 3

WILD MUSHROOM AND BLUE CHEESE RISOTTO (vgo)

DICED WILD MUSHROOM RISOTTO WITH A HEALTHY HELPING OF DORSET BLUE VINNEY
10.95

SPICY TOMATO AND BASIL GNOCCHI (vg)

GNOCCHI TOSSED IN TOMATO AND BASIL SAUCE WITH CORIANDER
10.95

ZAA'TAR ROASTED AUBERGINE STEAK (vg)

HALF AUBERGINE ROASTED IN ZAA'TAR SPICES SERVED WITH MOJO PICON SAUCE, CITRUS COUSCOUS AND
SEASONAL VEGETABLES
10.95

RANCH SALAD

ROAST CHICKEN AND CRISPY BACON SALAD WITH HOMEMADE CROUTONS AND HOUSE RANCH DRESSING
9.95

GREEK SALAD (v)

HOUSE MARINATED OLIVES AND FETA SALAD IN A HOMEMADE GREEK STYLE DRESSING
8.95

SIDES

SKIN ON FRIES

3

SWEET POTATO FRIES

3
HOUSE SALAD AND SLAW
3
BUTTER FRIED GREEN VEG (vgo)
3

DESSERTS

STICKY TOFFEE PUDDING WITH CUSTARD OR ICE CREAM
5.5
COOKIE DOUGH ICE CREAM SUNDAE
5.5
DORSET CHEESEBOARD
7.5

ALL OUR DISHES ARE MADE FRESH TO ORDER AND OUR MENU IS SUBJECT TO SEASONAL CHANGE
V - Vegetarian VG - Vegan VGO - Vegan option