



Lunch served daily between 12-3pm
Dinner served daily between 6pm – 9pm

Starters

Warm Continental Breads with Calamata Olives and Balsamic
£5.95

Soup of The Day, freshly made and garnished accordingly
£4.50

Pan fried chicken ceasar salad, sour cream dressing, garlic croutons
£6.50

Goats Cheese and Onion Confit Tart with Wilted Spinach
£5.95

Risotto of smoked pancetta, herb oil, parmesan crisp
£6.50

House marinated salmon, olive oil, lemon, shallots,
Soft scrambled eggs and toasted foccacia
£7.95

Rustic terrine of local venison and partridge, sundried apricots
Abbey garden herbs, devilled plum tomato chutney
£7.50

Tempura Fried Tiger Prawns with Coriander and Garlic Mayonnaise
and Tossed Leaves
£7.95



Main courses

Beer Battered Cod with Thick Cut Chips,
Fresh Tartar Sauce and Tomato Bloody Mary Ketchup
£12.50

Grilled Rump Steak, hand cut chips and grill garnish
£17.95

Braised Beef and Ale Pie with Fresh Vegetables and hand cut fat chips
£12.95

Trio of Local Speciality Sausages
with Buttered Mash and Onion Gravy
£11.95

Home made tagliatelle with a rich free range chicken
and wild mushroom sauce, parmesan and truffle oil
£12.50

Slow Roast “Feather Blade” of Mature Beef with Fondant Potato
and Shallot and Burgundy Essences
£12.95

Artisan fish pie of fresh and smoked seafood with a potato
and cheddar cheese glaze
£11.95

Risotto of Butternut Squash with Red Onion and Fresh Herbs
with White Truffle Oil and Parmesan Shavings
£10.50

Old Fashioned Coq Au Vin with Roasted Garlic Croutons
and Celeriac Mash
£13.50

Escalope of Natural Smoked Haddock, Poached Leghorn Hen’s Egg,
Wilted Spinach and “Brandade de Morue”
£11.95



Baguette or Ciabatta (Only available lunchtime)

Cheese and Pickle

£5.50

Tuna Mayonnaise

£5.50

Bacon, Brie and Cranberry

£5.50

Smoked Salmon and Cucumber

£7.95

Tiger Prawn and Marie Rose

£8.95

Sausage and Colman's Mustard

£5.50

Senior Citizens Menu - All Available at £5.50

4oz Rump Steak with Grill Garnish and Brick Chips

Battered Cod with Tartare Sauce and Handcut Chips

Bangers and Mash with Onion Gravy

Pasta Carbonara with Garlic Bread

Cheese Ploughmans Scampi with Side Salad, Chips and Tartare Sauce

Soup of the Day with Glazed Cheese on Toast

Poached Smoked Haddock with Mash and Spinach

Baby Steak and Ale Pie with Chips and Vegetables



Desserts - All available at £5.50

Classical Eton Mess

Apple tatin with crème anglaise

White Chocolate and Marmalade Bread and Butter Pudding
with Disaronno Custard

Wild Honey and Port Roasted Apples and Pears
with Sweet Cider Sabayon and Puff Pastry Butterflies

Dorchester Spiced Rhubarb Fool in a Homemade Biscuit Basket

Chocolate brownie topped with caramel sauce and served with vanilla ice cream

Select four cheeses, served with Crackers and chutney £9.50

Long Clawson Stilton Blue-mould

English cheese with a rich and mellow flavour and a piquant aftertaste

Mature Cheddar

A firm, cow's milk cheese made in England

Normandy Brie

The "Roi de Fromages", Normandy Brie is rich and fruity with a creamy texture.

Morbier

A semi-soft cows' milk cheese of France named after the small village of Morbier in Franche-Comté. It is strong, with a rich and creamy flavour, and slightly bitter aftertaste

Unpasturised Camembert

A delicious French cheese produced in Normandy, with a firm crust, soft creamy texture and rich flavour.

Neufchatel

French Neufchâtel is a soft, slightly crumbly, mould-ripened cheese made in the region of Normandy



Vieux Cantale

A firm cheese from the Cantal region of France. A strong, tangy butter taste that is somewhat reminiscent of Cheddar

Reblechon

French Cheese from the Alps region of Haute-Savoie. It has a creamy, softer-than-Brie texture; a nutty after taste; and a strong herbal aroma that is not for the timid.

Oxford Blue

First made in 1995, this 'Old Fashioned' style blue cheese is made in a Stilton dairy and is moist, tangy and creamy. A widely acclaimed cheese.

College White

Produced for the Oxford Cheese Company, a Brie style English cheese. Named after the collegiate system used by Oxford University.