
Main Menu

Starters

- Wild mushroom velouté, sautéed mushrooms, sourdough - £6 gf, v
Monkfish scampi, dill & caper mayo, dressed leaves - £7.5
Beetroot cured gravlax, celeriac remoulade - £7 gf
Fresh onion bhajis, spiced minted yoghurt dip - £6.5
Cornflake crumbed chicken wings, chipotle jam & dressed leaves - £7.5
Brewery Farm lamb koftas, dress leaves, spiced minted yoghurt dip - £8

Pub

- Brewery Farm Beef burger, cheese, bacon - £14.5 gf
Korean style fried chicken burger, pickled slaw, hoisin sauce, spring onion & sesame - £15 gf
Onion bhaji burger, minted spiced yoghurt, mango pico de gallo (salsa) - £14 v

*All served with fries, salad & gherkin
+ Brewery Farm pulled beef brisket for £3.50*

- Beer battered fish, chunky chips, crushed peas & fresh tartare - £14 gf

Mains

- Pickled mackerel salad, sweet beetroot, walnuts, pink onion - £11 gf
Slow cooked Brewery Farm Lamb Moroccan style tagine, giant couscous & pitta - £14.5 gf
Moroccan style veg tagine, butternut squash, aubergine, peppers, chickpeas, giant couscous & pitta - £13 ve
Pan fried hake, chorizo, potato & dill cake, buttered kale, sauce vierge - £16
Espresso rubbed Brewery Farm steak, sweet potato mash, charred peppers, watercress - £21 gf

Dessert

- Classic Eton Mess - £6.5 gf,v
Vanilla pannacotta with a summer fruit jelly, mixed berries - £7 gf
Warm chocolate filled cookie dough, coffee liquor infused Chantilly cream - £6.5 v
Chocolate brownie, chocolate sauce & ice cream - £6.5 v
Selection of Purbeck Ice Cream 1, 2 or 3 scoops £2/3/4.5 gf, v

Brewery Farm

You'll see a lot about Brewery Farm throughout the menu! This is our own farm just opposite the pub where we rear our own organic animals bringing a new meaning to farm to fork!

Gf – gluten free | V – Veggie | Ve – Vegan | *gluten free optional

