**BRUNCH**

**Seared Angus sirloin**

Aberdeen Angus steak, red onion marmalade, Dorset Blue cheese and rocket open sandwich

11.00

**Nutbourne tomato salad**

Nutbourne tomatoes, pumpkin seeds, spring onion, gluten free toast (v) GF

9.00

**Smoked Salmon bagel**

Smoked salmon, pickled cucumber, creme fraiche, poppy seed bagel

8.50

**Finch's Club**

Chicken, bacon, egg mayo, lettuce, tomato, toast

9.00

**Cheese and pickle**

Montgomery cheddar, Branston pickle, focaccia (V)

8.00

**Fish fingers**

Breaded fish fingers, tartare sauce, iceberg, bap

9.00

**Salted beef brisket**

Salted beef brisket, parsnip rosti, crispy hen's egg, wild rocket, horseradish cream

10.00

**Avocado and chilli poached eggs**

Avocado, chilli, poached eggs, truffle salt, sourdough toast

9.00

**Dorset crab cakes**

Dorset crab cakes, sweet corn chilli sauce

8.50

**Mac and cheese**

Mac and cheese scotch egg, mustard (v)

8.00

**Artisan bread and olives**

Artisan breads, smoked olives. Farrington rapeseed oil, balsamic vinegar (v)

5.00

**SHARERS**

**Finch's Ploughman's**

Butler's cheddar cheese, Honey & Calvados roasted ham, wild boar scotch egg, balsamic onions, Branston pickle, sourdough bread, butter

17.00

**Chorizo board**

Suffolk chorizo, Cobble lane beef salami, Butler's Secret cheddar, Dorstone Ash goat's cheese, crackers

18.00

**Vegetarian board**

Dorstone Ash goat's cheese, chili & garlic marinated artichoke, quiche, smoked olives, sourdough (v)

16.00

**Pork medallion**

Pan fried pork medallion, smoked bacon, sage & onion croquette

15.50

**Finch's Fish pie**

Cod, smoked haddock, prawns, buttered greens

15.00

**MAINS**

**28 days aged Aberdeen Angus Sirlon steak**

with triple cooked chips
add peppercorn or port & stilton sauce 2

22.00

**Pork, leek & Stilton sausages**

Pork, leek & stilton sausages, spring onion mash, caramelised onion gravy

14.00

**Quiche**

Courgette and blue cheese quiche, potato salad, pomegranate, red onion salad (v)

13.50

**Chicken and ham pie**

with mash and gravy

16.00

**Chicken salad**

Roast chicken breast, quails eggs, sourdough crouton, lettuce, anchovy dressing

15.00

**Roasted marrow**

Roasted marrow, truffled chestnut mushroom, courgette, tomato & tarragon fondue, walnut crumble (vegan)

13.00

**Young's battered fish**

Young's battered cod, triple cooked chips, pea puree, tartare sauce

15.00

**Roasted ham**

Honey & Calvados roasted ham, fried duck egg, chips

14.00

**Beef burger**

Cheese, ale onions, gherkin, iceberg, fries, burger sauce
Add fried egg, bacon, jalapenos, 1.5
Add pulled chicken 1.95

14.00

**SIDES**

**Spring greens, savoy cabbage, kale**

5.00

**Honey & thyme chanteney carrots**

5.00

**Sweet potato wedges**

5.00

**Triple cooked chips**

add Lincoln poacher cheese, truffle salt 1

4.50

**Noutbourne tomato salad**

5.00

**Mac and cheese poacher breaded herbs**

5.00

**PUDDINGS**

**Youngs double chocolate stout cake**

Honeycomb ice cream

6.50

**Crumble**

Spiced pineapple & summer berry crumble, custard

6.50

**Meringue**

Smashed meringue, Kirkenel orchard strawberries, vanilla ice cream, balsamic strawberries

6.50

**Cheese board**

British cheese, crackers, Dorset Blue Vinny
add Montgomery cheddar 2
add Dorstone Ash goat's cheese 2

5.00

**Ice cream**

Jude's diary ice cream
salted caramel, vanilla, creme fraiche, Honeycomb
(select 3 scoops)