**COCKTAILS**

MojitoHavana cub 3 year old rum, soda, smashed mint and lime£7

CosmopolitanAbsolut citron vodka, triple sec, cranberry juice and lime£7

MargaritaOlmeca Blancoo Tequila, triple sec, lime£7.5

Scottish old fashionedChivas Regal 12 year old whisky, angostura bitters, brown sugar£7.5

Long Island Iced TeaAbsolut vodka, Olmeca Blanco Tequila, Havana club 3 year old rum, triple sec, Beefeater London dry gin, coca cola£7.5

Aperol SpritzAperol, Prosecco, soda£8

Espresso MartiniKetel one vodka, Kahlua, double espresso£7.5

Bloody MaryKetel One vodka, tomato, Alan's bloody spice mix£7.5

NegroniBeefeater London dry gin, Martinin Rosso, Campari£7.5

Vodka MartiniKetel One vodka, Martini extra dry£7.5

Gin MartiniBombay Sapphire, Martini extra dry£7.5

Amaretto SourDisaronno, lemon juice, Angostura Bitters£7

**DRAUGHT**

Young's BitterCask Conditioned£4.4

Young's SpecialCask Conditioned£4.55

Guest AlesPlease ask for today's guest beer; Cask Conditioned£from 4.75

Camden Hells LagerDraught Lager£5.6

Camden PilsDraught Lager£5.6

EstrellaDraught Lager£5.45

FostersDraught Lager£4.75

HeinekenDraught Lager£5.1

PeroniDraught Lager£5.6

Aspall Suffolk CiderDraught Cider£5.25

GuinnessDraught£5.05

Meantime London Pale AleDraught Pale Ale£5.6

**BOTTLES AND CANS**

Brixton Brewery Atlantic APACraft - Bottle£5.6

Brooklyn LagerCraft - Bottle£5.55

Fourpure Flatiron American RedCraft - Can£5.6

Gipsy Hill SouthpawCraft - Can£5.6

Meantime Yakima Red Craft AleCraft - Bottle£5.4

Yeastie Boys Big Mouth Session IPACraft - Can£5.6

Yeastie Boys Gunnamatta Earl Grey IPACraft - Can£5.6

Yeastie Boys Pot Kettle Black South Pacific PorterCraft - Can£5.6

HeinekenBottle£4.85

Heineken 0.0 (Alcohol Free)Bottle£3.2

PeroniBottle£4.9

SolBottle£4.75

Youngs Light AleBottle£2.75

Youngs Ram RodBottle£2.85

Bulmers OriginalBottle - Cider£5.6

Bulmers BlueberryBottle - Cider£5.9

Old Mout Kiwi & LimeBottle - Cider£5.9

**WHITE WINES**

CRISP & FRUITY

Poggio Alto Delle Venezia Pinot Grigio DOCItaly / Elegant-Clean-Floral£6.40 £8.70 £25.50

Colección Privada Reserva Sauvignon BlancChile / Crisp-Grapefruit-Tropical£6.15 £8.35 £24.50

Esprit Marin Picpoul de PinetFrance / Pear-Mineral-Crisp£7.00 £9.55 £28.50

Sancerre AOPFrance / Elegant-Slate-Gooseberry  £36.50

Viña Torcida Rioja BlancoSpain / Apple-Pear-Blossom£6.15 £8.35 £24.50

MINERAL & COMPLEX

Chablis Domaines BrocardFrance / Flinty-White Peach-Grassy  £35.00

Les Templiers ChardonnayFrance / Bright-Rounded-Melon£6.75 £9.20 £27.00

Mâcon Villages Georges DuboeufFrance / Citrus-Honey-Mineral  £32.50

Gavi Cá di MezzoItaly / Green Almond-Citrus-Crisp£7.35 £10.05 £30.00

AROMATIC & SPICY

Quercus Pinot BiancoSlovenia / Lemon-Ginger-Supple£7.00 £9.55 £28.50

Chronus Dão BrancoPortugal / Juicy-Peach-Fresh Herbs  £29.50

Les Amis Grenache Blanc ViognierFrance / Gentle-Floral-Spicy£5.90 £7.80 £22.50

RIPE & ROUNDED

Angelo CatarattoSicily / Tropical-Citrus-Crisp£5.65 £7.45 £21.50

Valdemoreda ViuraSpain / Soft Stone Fruit-Floral£5.40 £7.20 £20.50

Deakin Estate ViognierAustralia / Honeysuckle-Apricot-Opulent£7.15 £9.75 £29.00

Featherdrop Bay Sauvignon BlancNew Zealand Green Pepper-Gooseberry-Passion Fruit£7.35 £10.05 £30.00

**RED WINES**

RICH & SPICY

Bodega Norton Porteño MalbecArgentina / Bold-Pepper-Damson£6.50 £8.85 £26.00

Deakin Estate Artisan’s Blend Shiraz ViognierAustralia / Blackberry-Pepper-Floral£6.90 £9.35 £27.50

Cloof Very Sexy ShirazSouth Africa / Rustic-Weighty-Blackberry  £30.50

SOFT & FRUITY

Colección Privada Reserva MerlotChile / Soft-Vanilla-Blackberry£6.15 £8.35 £24.50

La La Land Pinot NoirAustralia / Silky-Strawberry-Cranberry£7.60 £10.40 £31.00

Le Pinada CarignanFrance / Smooth-Plum-Pepper£5.90 £7.80 £22.50

RIPE & JUICY

Jealousy Pinot NoirFrance / Light-Strawberry-Delicate£6.90 £9.35 £27.50

Roccalanna Montepulciano d’AbruzzoItaly / Earthy-Cherry-Juicy£6.15 £8.15 £23.50

Viña Torcida RiojaSpain / Cranberry-Violet-Vanilla£6.65 £9.05 £26.50

Valdemoreda TempranilloSpain / Blackberries-Clove-Juicy£5.40 £7.20 £20.50

SAVOURY & COMPLEX

Finca La Colonia Colección MalbecArgentina / Jammy-Complex-Spicy£7.75 £10.60 £31.50

Côtes du Rhône Château d’AiguevilleFrance / Elegant-Black Pepper-Violet£7.15 £9.75 £29.00

Château St. Pierre Lussac Saint-EmilionFrance / Smokey-Earthy-Blackcurrant  £31.50

**CHAMPAGNE & SPARKLING WINES**

HIGHLY RECOMMENDED

Mezza di Mezzacorona Glacial BubblyItaly£6.90 £33.50

Col Vittorio Superiore Prosecco DOCGItaly£7.10 £34.50

Perrier Jouët Grand Brut NVFrance £58.50

Perrier Jouët Blason Rosé NVFrance £72.50

Pierre de Bry Champagne BrutFrance £44.50

Corte Delle Calli ProseccoItaly£6.30 £30.50

Corte Delle Calli Raboso RosatoItaly£6.30 £30.50

Bolney Estate Eighteen Acre Rose Brut NVEngland £37.50

**ROSÉ WINES**

PALE & DELICATE

Urban Provence Côtes de Provence RoséFrance / Crisp-Delicate-Summer Fruits£7.75 £10.60 £31.50

Whispering Angel Côtes de Provence RoséFrance / Stone Fruit-Herbal-Delicate£8.65 £11.90 £35.50

Cuvée Florette Côtes de Provence RoséFrance / Light-Strawberry-Opulent£6.90 £9.35 £27.50

BOLD & FRUITY

Viña Torcida Rioja RoséSpain / Crisp-Summer Berries-Refreshing£6.65 £9.05 £26.50

Sessola Pinot Grigio RoséItaly / Acacia-Zesty-Clementine£6.15 £8.35 £24.50

**PUDDING WINES**

Chorus Muscat MoelleuxComplex, citrus and honey notes, with flavours of rose and orange bark.£4.20 £24.50

Norton Cosecha Tardia Late Harvest ChardonnayHarvested late in the season, the Cosecha Tardia (or Late Harvest) is bright golden yellow in colour. Aromas of flowers and peaches on the nose follow through onto a rich, ripe palate with balanced, fresh acidity and a pleasant finish.£5.00 £14.50

Château Pleytegeat SauternesAn immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate. Luscious but never cloying£6.00 £17.50

**PORTS**

Ruby Port FerreiraA fresh and delicate aroma, reminiscent of spices and dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive, long finish.£4.45 £32.50

LBV Port FerreiraThe intense aroma is dominated by very ripe black fruit (blackcurrant, blackberry and prune), along with chocolate, cocoa, floral aromas and a slight hint of spices (pepper). In the mouth it is a full-bodied wine with great balance between sweetness and richness of structure.£5.00 £36.50

Tawny Port 10 Years Old Quinta do Porto FerreiraThe nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel. The palate shows the classic, fresh Ferreira style, achieving fine balance and a long finish.£5.70 £41.50

**STARTERS**

Sourdough BreadNetherland butter, Yellow Mellow rapeseed oil£4

Seasonal Soup updated Weeklyserved with bread Please ask your server for the day's soup.£5

Crayfish SaladCrayfish, sun blushed tomato, cucumber & little gem lettuce salad, thousand island dressing£8.5

Caramelised Beetroot Tarte Tatin (v)wild rocket, goats curd, balsamic£7

Grilled Dorset Lamb Mince Skewersbuttermilk flat bread, mint yogurt£7

Pig Cheek, Root Vegetable & Potato BrothCrusty Bread£8

Smoked mackerel & wild kedgeree (v)soft Copper Maran hens egg£7

Roasted aubergine (v)lemon thyme & Rosary Ash goats cheese, tomato sauce, toast£6.5

**SHARERS**

Suffolk salami & chorizoolives & garlic, Youngs Ale Bread£10

Baked Garlic & Rosemary Somerset Camemberttoasted soldiers, pickles£12

Rotisserie PlatterSpit-roast buttermilk chicken, BBQ glazed Wicks Manor Farm pork belly, rosemary & garlic studded leg of Dorset lamb, dripping roasted new potatoes, pearl barley salad£29

**ROTISSERIE**

Spit-roast Buttermilk Chickendripping roast new potatoes, raw slaw, paprika & olive oil dressing£12.5 half £22 whole

Wicks Manor Farm Pork T-Boneapple mash, English asparagus, garlic butter & gravy£14

Roasted rosemary & garlic studded leg of Dorset lambcrush Jersey royals, asparagus & anchovy butter£14.5

**MAINS**

Brewers Inn British Beef Burgercheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries£13.5

28-day-aged 8oz Angus Sirloin Steaktriple cooked chips, peppercorn sauce£22

Wild Boar Sausages & Mashhoney roasted red onion & leek mash, gravy£12

14 day Aberdeen Angus Flat Iron Steakwild garlic butter & fries£16

Veggie Burgersweet potato, quinoa, spring onion patty, garlic mayo, pickled red onion, fries£11

Rotisserie BBQ Glazed Beef Ribgarlic & rosemary new potatoes£15

Youngs Ale Battered Cod, Triple-Cooked Chipsmushy peas, tartar sauce£14.5

Avocado, Baby Gem, Pomegranate, Croutons Salad (v)Caesar dressing£9

Beef & Young's Ale Piemash, sauteed hispi cabbage, gravy£14

**SIDES**

Dripping Roast New Potatoes£4

Nutbourne tomatoes, spring onions & aged balsamic£4

Broccoli, Wild Garlic & Hazelnuts£4

Youngs Beer Battered Onion Rings£4

Crusted cauliflower fritters, red chilli creme fraiche£4

Sweet Potato Fries, Paprika Mayo£4

**PUDDINGS**

Banoffee piemalted banana ice cream£5.5

Seasonal Crumblevanilla ice cream£5.5

Vanilla CheesecakeRaspberry puree£5.5

3 Scoop Selection of Jude's Sorbets and Ice CreamsPlease speak to your server about flavours£4

Cheese Boardserved with seeded crackers, caramelised apple, onion chutney; Per Las Blue, un-pasteurised (v) Baron Bigod, un-pasteurised (v) Godminster Organic (v)£4 for 1 £6 for 2 £8 for 3

**BRUNCH AND SANDWICHES**

Buttermilk chicken, smoked bacon Sandwhichavocado on granary bread, chips£8.5

Emmental cheese Sandwich (v)portabella mushrooms on granary bread, chips£6.5

Breaded Cod Fingers Sandwichshredded lettuce, tartar sauce on farmhouse which or granary bread, chips£7

Season Soup updated weeklyserved with bread Please ask your server for the day's soup.£5

Buffalo mozzarella sandwich (v)roasted pepper, wild garlic, white bloomer, chips£7

Smashed Avocado (v)tomato, poached egg, on toasted granary bread£8.75

Toasted Brioche Breakfast Bapstreaky bacon, sausage patty, emmental cheese & friend egg£6

Full English BreakfastBeech wood smoked bacon, Cumberland sausage, tomato, black pudding, beans, mushrooms, choice of eggs£11

Smoked mackerel & wild kedgeree (v)soft Copper Maran hens egg£7

Sweet Potato Rosti (v)avocado, baby spinach, black eye bean salsa, poached egg£8.5

Caramelised Beetroot Tarte Tatin (v)wild rocket, goats curd & balsamic£7

Crayfish Saladsun blushed tomato & little gem salad, thousand island dressing£8.5

**SHARERS**

Ploughman's boardDingley Dell honey roast ham, Rutland Red, Kentish Blue, scotch egg, sage & onion rolls, pickled onion, campaillou bread, piccalilli, cornichons, sunshine olives, rhubard & apple chutney£17

Baked Garlic & Rosemary Somerset Camemberttoasted soldiers, pickles£12

Rotisserie PlatterSpit-roast buttermilk chicken, BBQ glazed Wicks Manor Farm pork belly, rosemary & garlic studded leg of Dorset lamb, dripping roasted new potatoes, pearl barley salad£29

**ROTISSERIE**

Spit-roast Buttermilk Chickendripping roast new potatoes, raw slaw, paprika & olive oil dressing£12.5 half £22 whole

BBQ Glazed Wicks Manor Farm Pork Bellypear sauce, braised red gem, honey & soy dressing£14

**MAINS**

Brewers Inn British Beef Burgercheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries£13.5

14-day Aberdeen Angus flat iron steakfries, wild garlic butter£16

Wild Boar Sausages & MashRed onion & leek mash, gravy£12

Honey & Mustard Glazed Gammonduck egg, rotisserie pineapple sauce, chips£10

Veggie Burger (V)sweet potato, quinoa, spring onion patty, garlic mayo, pickled red onion, fries£11

Treacle glazed beef sirloin saladnutbourne tomatoes, red onion, hazlenuts & mint£10

Youngs Ale Battered Cod, Triple Cooked Chipsmushy peas, tartar sauce£14.5

Grilled Cauliflower Steak (v)wild garlic gremolata, red chilli creme fraiche, nutbourne tomato salad£10

Beef & Youngs Ale Piemash, sauteed hispi cabbage, gravy£14

**SIDES**

Dripping Roast New Potatoes£4

Nutbourne tomatoes, spring onions & aged balsamic£4

Broccoli, Wild Garlic & Hazelnuts£4

Youngs Beer Battered Onion Rings£4

Crusted cauliflower fritters, red chilli creme fraiche£4

Sweet Potato Fries, Paprika Mayo£4

**PUDDINGS**

Banofee Piemalted banana ice cream£5.5

Seasonal Crumblevanilla icecream£5.5

Vanilla Cheesecakeraspberry puree£5.5

3 Scoop Selection of Jude's Sorbets and Ice CreamsPlease speak to your server about flavours£4

Cheese Boardserved with seeded crackers, rhubarb & apple chutney: Per Las Blue Organic, un-pasteurised (v) Baron Bigod, un-pasteurised (v) Godminster Organic (v)£4 for 1 £6 for 2 £8 for 3

**STARTERS/BRUNCH**

Grilled dorset lamb skewerssummer salad leaves, pistachio, chilli and mint yogurt£6.5

Roasted aubergine (v)lemon thyme & Rosary Ash goats cheese rolls£6

Breaded Poole Bay PollackEnglish piccalilli, radish salad£8

Seasonal soup of the weekbread and Netherend farm butter.£5

Full English BreakfastBeech wood smoked bacon, Cumberland sausage, grilled tomato, black pudding, beans, mushrooms, choice of eggs£11

Veggie Breakfast (v)Veggie sausage, walnut crusted goats cheese, spinach, tomato, mushrooms, beans, eggs£10

Young's Beer sourdough, caramelised onions (v)fresh peas, poached hens egg£7

Roasted courgette (v)Rutland red cheese & savoury mixed nuts, lemon dressing£6.5

**SHARERS**

Suffolk salami & chorizoolives & garlic, Youngs Ale Bread£10

Baked Garlic & Rosemary Somerset Camemberttoasted soldiers, pickles£12

Rotisserie PlatterSpit-roast buttermilk chicken, BBQ glazed Wicks Manor Farm pork belly, rosemary & garlic studded leg of Dorset lamb, dripping roasted new potatoes, pearl barley salad£30

**OUR SUNDAY ROASTS**

ALL OUR ROASTS COME WITH ROTISSERIE POTATOES, HONEY ROASTED VEG, SEASONAL GREENS, PROPER GRAVY & YORKSHIRE PUDDING

Treacle glazed sirloin of beefhorseradish relish£17.15

Rotisserie roast Buttermilk chickenpork stuffing & bread sauce£16

The UltimateTreacle glazed sirloin beef, lemon & thyme roast chicken, rosemary & garlic studded Dorset lamb, BBQ glazed Wicks Manor pork belly£22

Rosemary & garlic studded Dorset Lambfresh mint sauce£15

Wicks Manor BBQ Glazed pork bellypear sauce£15

**SUNDAY MENU**

Brewers Inn British Beef Burgercheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries£13.5

Veggie Burgersweet potato, quinoa, spring onion patty, garlic mayo, pickled red onion, fries£11

Youngs ale battered codhand cut chips, tartar sauce, crushed minted peas and lemon£14.5

Braise Dorset Lamb Shank & Mint Piemash, buttered peas, gravy£14

Wild Mushroom, Squash, Hazelnut & Stilton Wellingtonvegetarian gravy£12

Please speak to your server about the day's Skippers Catch

**SIDES**

Goose fat roast potatoes£4

Baked Cauliflower Cheese£4

Maple glazed heritage Squash£4

Purple Sprouted Broccoli & hazlenuts£4

Beer Battered onion rings£4

Sweet Potato Fries, Paprika Mayo£4

**PUDDINGS**

Chocolate & Hazelnut Brownievanilla ice cream£5.5

Bramley Apple and kirsch cherry Crumblecustard£5.5

Lemon and Dandelion possetAlmond shortbread biscuits£6

3 Scoop Selection of Jude's Sorbets and Ice CreamsPlease speak to your server about flavours£4

Cheese Boardserved with seeded crackers, rhubarb & apple chutney: Kentish blue, Lord London, Rutland red, Tunworth soft£4 for 1 £6 for 2 £8