

LOOK OUT FOR
Seafood Specials every
Friday & Saturday



TO START

- Seared King Scallops (GF)**£11.50
on Curried Cauliflower Puree, Roast Cauliflower & Parsley Oil
- Black Pudding Scotch Egg**£9.00
with Celeriac Remoulade & Cornichons
- Baked Camembert (GFO)**£12.95
studded with Garlic & Rosemary, Cornichons, Tomato Chutney, Balsamic Glaze, Apple & Crusty Bread
- Cartwheel Platter (GFO)**£12.75
a selection of Dorset Cured Meats with our own Treacle Smoked Chicken. Served with Olives, Tomato Chutney & Crusty Bread
- Tempura Broccoli (VG/GF)**£9.00
with Sriracha Mayo,
Toasted Coconut Flakes & Toasted Almonds
- Garlic Mushrooms (V/GF)**£9.00
on Toast and topped with a Poached Egg
- Soup of the Day (V/GF)**£9.00
served with Crusty Bread

LUNCHTIME LIGHTS

- Smoked Trout & Crayfish Open (GFO)**£10.75
served on Rye Bread, Seasonal Leaves, Crème Fraiche, Vegetable Crisps & Balsamic Glaze
- Welsh Rarebit (V)**£8.50
With Seasonal Salad & Vegetable Crisps
- Bacon & Brie Ciabatta**£9.95
with Caramelised Onions, Seasonal Salad & Vegetable Crisps

Add
Small
Chips
£2.60

SIDES

- Coleslaw**£3.00
- Tempura Broccoli**£4.00
- New Potatoes/Seasonal Salad**£4.00
- Truffle & Parmesan Chips**£6.50
- Hand Cut Chips**£5.00
- Cheesy Chips**£5.75
- Onion Rings**£4.00
- Garlic Bread**£3.75

MAINS

- Fillet of Hake & Crayfish (GF)** £18.50
with Tender Stem Broccoli, New Potatoes & Garlic Butter
- The Cartwheel Beef Burger** £16.00
served with Smoked Bacon, Cheddar, Lettuce, Tomato, Mayo, Tomato Chutney, Hand Cut Chips, Onion Rings and Coleslaw
- King Prawn & Avocado Salad (GF)** £16.50
with a Mango Dressing & Hand Cut Chips
- Vegan Plant Burger (VG)** £15.00
served on our own Bun, Lettuce, Tomato, Vegan Cheese, Mayo, Hand Cut Chips & Onion Rings Beer
- Beer Battered Cod Fillet (GFO)**£16.50
with Hand Cut Chips, Garden or Mushy Peas & Tartare Sauce
- Beef, Blackpudding & Black Garlic Pie**£17.50
with Seasonal Vegetables, Gravy and a choice of Mash, New Potatoes or Hand Cut Chips
- Confit of Duck Leg (GF)**£19.50
served with Dauphinoise Potatoes, Charred Vegetables and a Honey & Tamarind Sauce
- Braised Beef Short Rib (GF)**£25.00
cooked with Harissa, Pomegranate, Black Garlic and served with Creamy Mash & Cavolo Nero
- Roasted Celeriac Steak (VG/V)**£19.50
with Butter Bean Mash, Seasonal Vegetables & Vegan Gravy
- Medallions of Beef Fillet (GF)**£27.00
with Seasonal Vegetables, Gratin Dauphinoise & Drambuie Mushroom Cream Sauce
- Breaded Monkfish Bites (GF)**£17.50
with a Seasonal Salad, Hand Cut Chips & Lemon Mayonnaise

DESSERTS£7.95 each (unless stated)

- Apple, Pear & Blackberry Crumble**
with Vanilla Anglaise (VGO)
- Sticky Date & Walnut Pudding**
with Vanilla Ice Cream & Toffee Sauce
- Espresso Martini Cheesecake**
Baked Sultana Tart with Seasonal Berries & Lemon Creme Fraiche
- Ecclefechan Butter Tart**
Baked Sultana Tart with Seasonal Berries & Lemon Creme Fraiche
- Seasonal Berry Pavlova (GF)**
Pink Peppercorn Pavlova topped with a Lemon Curd Cream, Seasonal Berries and a Raspberry Coulis
- Sorbets**£7.25
Chocolate/Mango/Lemon/Blueberry (VG)
- Selection of Forest Edge Gelato**
(3 Scoops £7.50)
Vanilla, Biscoff Gingerbread, Coffee, Salted Caramel, White Chocolate & Cherry
- Local Cheese & Biscuits**£9.95
Tomato Chutney, Crackers, Grapes

Key: (V)= vegetarian (VG)=vegan (VGO)= Vegan Option Available (GF)=Gluten Free (GFO) Gluten Free Option Available
All our food is cooked fresh to order. This can take up to 25 minutes and may take longer during busy.