



Starters

Seared King Scallops £11.50
with Roast Cauliflower, Curried
Cauliflower Puree & Garden Herbs

Black Pudding Scotch Egg £9.00
with Celeriac Remoulade & Cornichons

Baked Camembert £12.75 (GFO)
studded with Garlic & Rosemary,
Cornichons, Tomato Chutney, Balsamic
Glaze, Apple & Crusty Bread

Cartwheel Platter £12.75 (GFO)
Selection of Dorset Cured Meats with our
own Treacle Smoked Chicken. Served
with Olives, Tomato Chutney & Crusty
Bread

Tempura Tender Stem Broccoli £8.50
(v/gf) with Toasted Almonds, Coconut
Flakes & Sriracha Mayonnaise

Main Courses

Fillet of Hake & Crayfish £18.50(gf)
With Tender Stem Broccoli, New Potatoes
& Garlic Butter

King Prawn & Avocado Salad £16.25(gf)
With a Mango Dressing & Hand Cut Chips

Beef Short Rib £23.50(gf)
Slow Braised Beef short Rib cooked in
Harissa, Honey, Whisky, Pomegranate
Mollasses & Black Garlic. Served on
Creamy Mash & Cavolo Nero

The Cartwheel Beef Burger £15.75
Served with Smoked Bacon, Cheddar, Lettuce,
Tomato, Mayo, Tomato Chutney, Hand Cut
Chips, Onion Rings and Coleslaw

Vegan Plant Burger £15.00 (Vg)
served on our own Bun, Lettuce, Tomato, Vegan
Cheese, Mayo, Hand Cut Chips & Onion Rings

Beer Battered Cod Fillet £16.50 (GFO)
With Hand Cut Chips, Garden or Mushy Peas &
Tartare Sauce

Beef, Black Pudding & Black Garlic Pie £17.00
With Seasonal Vegetables, Gravy and a choice of
Mash, New Potatoes or Hand Cut Chips

Breaded Breaded Monkfish Bites £17.50
With a Seasonal Salad, Hand Cut Chips & Lemon
Mayonnaise

Roasted Celeriac Steak £15.50 (V)(VG) Served
with Butter Bean Mash, Seasonal Vegetables &
Vegan Gravy

Medallions of Beef Fillet £27.00 (GF)
served with Seasonal Vegetables, Gratin
Dauphinoise & Peppercorn Sauce

Confit of Duck Leg £19.50(GF)
served with Dauphinoise Potatoes, Roast
Vegetables and a Honey & Tamarind Sauce

Lunchtime Lights

Smoked Trout & Crayfish Open £10.75

Served on Rye Bread, Seasonal Leaves, Crème Fraiche, Vegetable Crisps & Balsamic Glaze

Cheese & Tomato Chutney Sandwich

£8.50 (V)

With Seasonal Leaves & Vegetable Crisps

Beef Pastrami Sandwich £9.95

With Gherkins, Mustard Mayo, Cheddar, Seasonal Leaves & Vegetable Crisps

Traditional Ploughmans £15.00

Selection of Local Cheeses, Pork Pie, Pickles, Chutney, Seasonal Salad & Crusty Bread

Add Small Chips for £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

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 periods. Your patience is greatly appreciated.

Desserts

Desserts All £7.95

Apple, Pear & Blackberry Crumble
with Vanilla Anglaise (VGO)

Sticky Date & Walnut Pudding
with Vanilla Ice Cream & Toffee Sauce

Espresso Martini Cheesecake
with Coffee Syrup, Coffee Ice Cream & Chocolate Shards

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 (V)(VG)
Strawberry/Mango/Lemon/Blueberry/
Chocolate

Local Cheese & Biscuits £9.95
Tomato Chutney/Crackers/Grapes

Selection of Forest Edge Gelato£7.50 (3 scoops)
Vanilla/Biscoff Gingerbread/Coffee
Salted Caramel/Honeycomb Crunch
White Chocolate & Cherry

Dates for your Calender
Seafood Specials every Friday & Saturday

Festive Menu coming soon