

**gf** we are pleased to offer gluten free options but we are not a gluten free kitchen, all items marked as gluten free may contain traces of gluten  
**PLEASE ALLOW TIME FOR YOUR ORDER TO BE FRESHLY PREPARED AND COOKED**

# SOUTH SIDE

## BAR+GRILL

### dip your toe in

perfect for a starter or even as a lighter option for those with a smaller appetite

**SOUP OF THE DAY** **V** £4.45  
made by our chefs and served piping hot with fresh hand cut crusty bread

**HOME-MADE FISH CAKES** £7.65

**CHEFS FAVOURITE**

flaked poached white fish combined with silky mash potato, rolled in seasoned flour and lightly pan fried, finished with a poached egg, and fresh green leaves

**GARLIC HERB FLAT BREAD** **V** £5.95  
hand stretched pizza dough baked to perfection, smothered in herbed garlic butter

➤ **ADD DORSET CHEESE** **V** £1.00

**DRESSED CRAB & COUNTRY LOAF SEEDED BREAD** £12.50

Portland crab, hand picked served in the shell with locally baked country loaf seeded bread, salted butter, dressed green leaves

**STEAMED MUSSELS** £7.99

mussels steamed with Dorset Orchard Haze cider, sautéed leeks, cracked black pepper, fresh chopped parsley and a touch of cream with freshly baked rustic bread 'n' butter

### love a good Sunday roast

we source our meat locally from **Jurassic Coast Meats** est 1985. Now raising Aberdeen Angus beef, where the cattle are grass fed and free to graze in the Dorset countryside and grow at a natural pace, resulting in extraordinary texture and flavoured meat which is dry-aged for 28 days. Local supplies at their best

**ROAST BEEF** £10.95  
succulent juicy roast beef slow cooked, served with honey thyme carrots, braised cabbage and leeks, roasted veg, seasoned rock salt 'n' rosemary crispy potatoes and home made Yorkshire puddings with gravy

**ROAST PORK** £10.95  
rolled and boned juicy pork seasoned with sage 'n' garlic, served with honey thyme carrots, braised cabbage and leeks, roasted veg, seasoned rock salt 'n' rosemary crispy potatoes and home made Yorkshire puddings, pork chipolata

**ROAST GAMMON** £10.95  
slow roasted glazed gammon served with honey thyme carrots, minted peas, braised cabbage and leeks, roasted veg, seasoned rock salt 'n' rosemary crispy potatoes and home made Yorkshire puddings with gravy

**ROAST CHICKEN** £10.95

oven roasted basted chicken served with honey thyme carrots, cabbage and leeks, roasted veg, seasoned rock salt 'n' rosemary crispy potatoes and home made Yorkshire puddings with gravy

**MEAT FREE ROAST DINNER** **V** £10.95

strong cheddar and buttered leeks encased in a light flaky pastry parcel served with a mountain of veg and home made Yorkshire puddings with vege gravy

### mini roast

**CHOOSE FROM ROAST BEEF, ROAST PORK, ROAST CHICKEN, ROAST GAMMON OR MEAT FREE ROAST** £6.95  
with seasonal veg, a mini Yorkshire pudding and gravy

### not a roast

if a roast is not your thing then try one of these super dishes, still using our fabulous local suppliers of quality produce and prepared on site by us

**BANGERS 'N' MASH** £8.95  
a trio of Olde English pork sausages sourced locally from Fantastic Sausages, chargrilled stacked on buttery creamed mash potato, seasonal veg with Dorset Gold gravy and balsamic onions  
*ask our team for our guest flavoured sausage of the week*  
**gf** and **V** sausage options available

**WILD MUSHROOM RISOTTO** **V gf** £10.95  
wild mushroom risotto with chives and crème fraîche finished with Italian Grano cheese, tempura batter crispy mushrooms and rocket leaves dressed in lemon infused olive oil  
*goes well with Pinot Grigio - clean, fresh and gently aromatic*

**MAC 'N' CHEESE** **V** £9.95  
macaroni pasta with Dorset Blue Vinny combined with cheddar cheese sauce, baked to order with home made garlic ciabatta and dressed mixed leaves  
**gf** gluten free pasta option available

**STEAK PIE** £11.95

**MMM, SO GOOD!**

home made slow cooked beef in red wine with a flaky puff pastry top, served with seasonal vegetables, steamed baby potatoes and chef's own special gravy

**WHOLETAIL BREADED SCAMPI** £9.95

succulent wholetail breaded scampi traditionally served with chips, garden peas and homemade tartare sauce

**6oz BEEF BURGER** £8.95

our British beef patty grilled to perfection served in a seeded bun with our own special sauce, crisp lettuce, tomato and skinny fries

**LOAD THAT BAD BOY BURGER UP** £1.00

➤ **STREAKY BACON** ➤ **CHEESE**  
➤ **GRILLED MUSHROOM**  
➤ **FRIED EGG** ➤ **HOME MADE SLAW**

## PLEASE ASK OUR TEAM ABOUT THE CHEF'S SUNDAY SPECIALS

**ALLERGENS AND DIETARY REQUIREMENTS** **V** VEGETARIAN **Vc** VEGAN **gf** GLUTEN FREE

If you have any questions regarding the presence of allergens in our food please ask a member of the team who will be more than happy to help you when choosing a meal. As our dishes are freshly made to order we can tailor ingredients to suit dietary requirements.

All weights quoted are approximate before cooking and fish dishes may contain small bones. The menu is subject to availability. All prices are in GBP and include VAT at prevailing rate.

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*and finally...*

### served from Midday

there's always room to squeeze in a dessert, but if you are feeling a bit full why not ask for two spoons and share the deliciousness with your nearest and dearest

#### BRIOCHE BREAD 'N' BUTTER PUDDING **V** £5.95

lovingly made by our chefs in house, layers of butter enriched brioche baked bread with sultanas, a brown sugar top and served warm with custard

#### ICE-CREAM SUNDAE **V** £4.55

**OH WOW** vanilla and chocolate ice cream with cream, chocolate and toffee sauce, finished with all the toppings you can imagine

#### TRIO OF LOCAL ICE CREAM **V** £4.95

a selection of the South Coasts' finest locally sourced real ice cream served with sugar wafers

#### FRUIT CRUMBLE **V** £4.95

home made and baked to order, apple, cinnamon and berry crumble with ice cream or custard

#### CRÈME BRULÉE **V** £5.95

our own chefs special recipe served with home made short bread and Craigs Dairy salted caramel ice cream

#### STICKY TOFFEE PUDDING **V** £5.95

sponge toffee pudding swimming in toffee sauce topped with ice cream

#### CHOCOLATE FONDANT **V** £5.95

a light indulgent chocolate pudding with a soft melting chocolate centre served with vanilla ice cream, and cookie crumb **gf** option available

#### LOCAL CHEESE BOARD SELECTION **V** £6.95

selection of artisan cheeses sourced from cheese makers located in the rolling Dorset Downs, served with fresh bread, salted butter, Cherry Tree Dorset chutney, apple, grapes, celery and cheese biscuits **gf** option available

#### CRAIGS DAIRY MANGO SORBET **Ve** £4.95

deliciously fruity mango sorbet simply served with fresh fruits

**LAVAZZA** PLEASE ASK YOUR SERVER ABOUT OUR SELECTION OF LAVAZZA COFFEE'S AND HOT DRINKS AVAILABLE



**Introducing Kristian**, our new executive chef. He has been developing our new menus, with his team of chefs, taking inspiration from his years of experience, leading food trends and simply some of our great favourite British dishes. We are proud to be working in partnership with local suppliers to ensure we source the very best fresh local produce on the Jurassic Coast.

*we're proud to be associated with these quality local suppliers*

We source our meat locally from **Jurassic Coast Meats** (est 1985) where the Sealey family have been specialising in rearing Aberdeen Angus beef since 2008. Passionate about traditional British farming and using agricultural methods that sustain the environment for the future, their cattle are grass fed and free to graze in the Dorset countryside and grow at a natural pace, resulting in extraordinary texture and flavoured meat which is dry-aged for 28 days.

Our fish comes from **Davy's Locker**, an established supplier of first class fish and shellfish, which is purchased daily not only from West Country Ports but throughout the UK. Salmon is delivered overnight to us direct from one of Scotlands premier suppliers. Paul Started in 1987 and has personally been involved for over 15 years operating small and deep sea boats & operating from Bridport, Dorset.

Our shellfish supplier, **Portland Shellfish** is a 3rd generation family owned Portland fish merchant. Now at Portland dockyard to gain access to clean water to ensure stable salinity for the shellfish, their unique location is perfect to source fresh local shellfish using static gear & potting to ensure daily fresh supplies of Dorset shellfish.

Our favourite local butcher - Dennis and his **Fantastic Sausage Factory**, a family run Weymouth butchers specializing in sausage production with over 40 years experience. Recipes are designed and created by Dennis who sells over 1 million sausages a year, sourcing and using only the finest meats and ingredients. We are confident you will be amazed how good they taste and of course you can visit his Weymouth shop to see the huge variety on offer.

Our ice creams come from **Craig's Dairy Farm**, a free range dairy farm located a couple of miles up the road in Osmington. Owner operator Trevor has been there plying his trade for over 30 years, priding themselves on the quality of their products, milk, butter, ice cream amongst others. They have a lovely farm shop you can visit too.

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