

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 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,
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 £11.00

➤ **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 **Ve** 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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