

MENU

STARTERS

- Roasted Pumpkin Soup with a Montgomery Cheddar Beignet & Granary Bread (V) (VO) (GFO) • £6
Tempura Prawns with Thai Chilli Dressing & Pickled Vegetables (GF) • £7.5
Dorset Crab Mousse with Curried Mayonnaise & Savoury Tuille • £8
Lulworth Estate Venison Sausage Roll with Homemade Brown Sauce • £7

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MAINS

- Lulworth Estate Venison Burger with Smoked Bacon Jam, Mature Cheddar & Seasoned Fries • £15
Beer Battered Haddock with Minted Peas, Tartare Sauce & Chips (GF) • £16
Chargrilled Cauliflower Steak with Raisin Caramel & Dorset Rarebit (V) (VO) • £15
Ploughman's with Venison Sausage Roll, Ham Terrine, Mature Cheddar, Pickles & Crusty Bread • £14
Seared 10oz Flat Iron Steak, King Oyster Mushroom, Charred Roscoff Onions, Peppercorn Sauce • £21
Choice of: Dauphinoise Potatoes, Fries or Chips

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BREADS, BAPS, BAGUETTES all £8

- Pastrami with Pickles & Emmental on a Rye Bread
Somerset Brie & Red Onion Melt on a Sour Dough Bap (V) (VO)
Dorset Crab & Smoked Salmon with Lemon Mayonnaise on a Granary Baguette

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SIDES all £3.5

- Chips, Fries, Garlic Bread, Bread & Butter, Dressed House Salad,
Dauphinoise Potato or Roasted Root Vegetables

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DESSERTS

- Black Forest Sundae (V) (VO) • £7.5
Salted Caramel Brownie with Pistachio Sponge & Honeycombe Ice Cream (V) • £8
Autumn Fruit Crumble with Vanilla Custard & Granola (V) (VO) • £7.5
Plum & Almond Tart with Vanilla Ice Cream (V) • £7
Ice Cream by the Scoop £1.8

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KIDS all £5.5

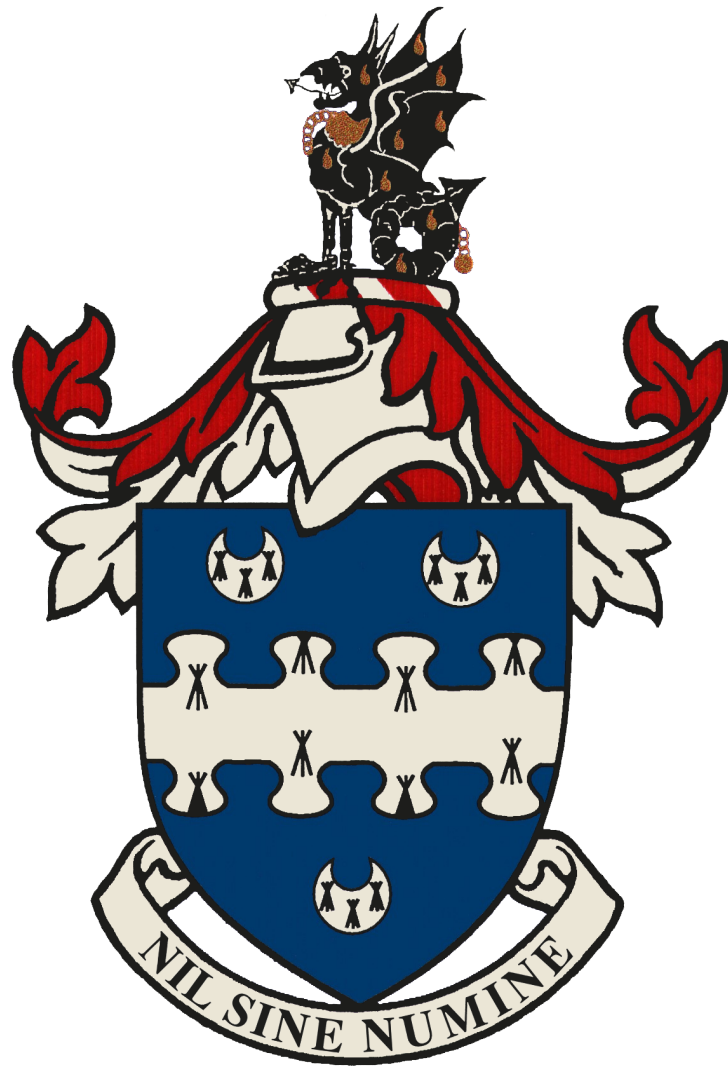
- Macaroni Cheese (V)
Tomato & Cheddar Pasta (V) (VO)
Battered Haddock with Chips & Peas (GF)
Cheese Burger & Fries

Allergens: If you have any allergies or dietary requirements, please let us know & we will try to accommodate.

(V) Vegetarian, (VO) Vegan Option, (GF) Gluten Free, (GFO) Gluten Free Option

We endeavour to be sustainable & are proud to use locally sourced produce where-ever possible.

Please note all Game comes from the Lulworth Estate & may contain lead shot.



**THE
WELD ARMS**