

Bar Menu

Served 12pm – 9pm

Ford Farm cheese mac 16.00

Creamy coastal cheddar and Dorset red smoked macaroni cheese with winter black truffle

Fish & chips 18.50

Cerne Abbas ale battered haddock fillet, chunk chips, tartare sauce & crushed peas

Classic carbonara 17.95

Crispy pancetta, freshly shaved parmesan & soft baby herbs

Minute steak of the day 22.49

Glebe farm reared speckled park beef, roasted tomato, skinny fries with rocket & parmesan salad

Waldorf salad 6.00

Whipped Dorset blue vinny mousse, dressed baby gem leaf, poached local comice pear, caramelised walnut,

Loaded Nachos 8.50

Nachos layered with mozzarella topped with pico de gallo & lime crema

Add slow cooked Mexican beef 5.00

Ham, Egg and chips 17.00

Home cooked honey & mustard glazed free range ham, fried egg & chunky chips

Speckled park Glebe farm beef burger 18.00

Two 3oz Glebe farm smashed patties, baby gem leaf, tomato, cranberry relish & skinny fries

The Mex 19.00

Two 3oz Glebe farm smashed patties, slow cooked Mexican beef, jalapenos, Monterey jack cheese baby gem leaf, tomato, lime crema & skinny fries

Moving mountains burger (V) 18.00

Toasted, seeded bun, baby gem leaf, tomato, homemade burger relish & skinny fries

All the seasonal vegetables and meat have complete traceability due to the produce being supplied from our own farms.

Our beef is from a herd of speckled park cattle, located at Glebe farm, and all our vegetables are from Heath farm as we feel it's important to display provenance

Both Glebe and Heath farm work to produce the finest quality ingredients for our exciting menu's. All herbs used in our dishes are grown here at the hotel, in our own herb garden tended to by our dedicated team of chefs.