

Restaurant Menu

THUR – SAT 5–8



GRAZING AT THE FARM

Seafood Salad

SQUID, PRAWN, OCTOPUS, MUSSELS, CRAB,
SUNDRIED TOMATOES, OLIVES,
WHITE WINE VINEGAR, OLIVE OIL

£4.60

Marinated Anchovies

WITH OLIVE OIL & CAPERS

£4.00

Leigh on sea cockles

£4.00

Home Cured Gravadlax

CURED SALMON WITH DIJON MUSTARD & DILL,
& HONEY GRAIN MUSTARD SAUCE

£5.75

Gordal Olives

£3.00

Ham Hock Terrine

PICKLES, GRILLED TOAST

£8.65

Crab On Toast

COOKED & HAND PICKED BY OUR MONGERS

£14.00

The Real Cure

NDUJA SPREADABLE SPICY PORK SALAMI
AND GRILLED TOAST

£7.95

Poole Harbour Oysters

SERVED ON ICE WITH SHALLOT VINEGAR,
TABASCO & LEMON

£3.00
EACH
£15
1/2
DOZEN

HOBBS HOUSE BREAD, PLEASE
ASK FOR TODAY'S SELECTION

£3.00

FARM KITCHEN AND GRILL

Mongers Mixed Grill

A DELICIOUS SELECTION OF THE
FRESHEST SEAFOOD FROM TODAY'S CATCH
SERVED WITH CRAB BISQUE,
AIOLI & BEEF-DRIPPING CHIPS

£16.50

Spicy Chicken Wings

CHARGRILLED CORN ON THE COB WITH
GARLIC BUTTER WR COLESLAW
& BEEF DRIPPING CHIPS

£15.25

Vegan Platter

ROAST CELERIAC, CAPERS & SUNBLUSH TOMATOES,
GRILLED CORN ON THE COB, KALAMATA OLIVES,
DELI HUMMUS, SPICED ROAST
BROCCOLI, SOYA MINT YOGHURT & VEGETARIAN
CHIPS

£15.80

Chefs Lasagne

A CLASSIC HOMEMADE DISH USING
OUR OWN RAGOUT SAUCE & LOCAL FREE
RANGE BEEF WITH MIXED SALAD & GARLIC BREAD

£16.50

Three Butchers Sausages

WITH MASH & BEEF BONE GRAVY

£13.00

30 Day, Dry Aged Rib Eye Steak

GRILLED TOMATO, ONION RINGS,
PEPPERCORN & BRANDY CREAM
SAUCE WITH BEEF DRIPPING CHIPS

£28.95

Cider Steamed Mussels

WHITE ROW LEEKS, HOME
CURED BACON & IVY HOUSE FARM CREAM

£11.00
WITH
CHIPS
£14.00

WR Homemade Fishcake

SMOKED SALMON & SMOKED HADDOCK
FISHCAKE, PEAS, LEEKS & HERB
CREAM SAUCE

£14.00

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PUDS & CHEESE

<i>Sorbet Sundae</i>	£8.00	<i>Marshfield Ice Cream & Sorbets</i>	£3.25 PER SCOOP
MARSHFIELD MANGO, RASPBERRY & LEMON SORBET WITH SUMMER BERRY SAUCE			
<i>Banoffee Split</i>	£8.00		
BANANA, TOFFEE ICE CREAM, WHIPPED CREAM & CHOCOLATE SAUCE			
<i>Vegan Brownie</i>	£8.00		
WITH MARSHFIELD PLANT-BASED VANILLA ICE CREAM & COCONUT SALTED CARAMEL			

CHEESE BOARD

Chefs choice from our White Row Farm Cheese Counter. **£11.75**
SERVED WITH CELERY, APPLE, CHUTNEY & PETERS YARD CRACKERS.

WESTCOMBE CHEDDAR MADE BY THE CARVER FAMILY IN WESTCOMBE, SOMERSET. ONE OF ONLY THREE CHEESES CLASSED AS 'ARTISAN SOMERSET CHEDDAR' BY SLOW FOOD UK: A HANDCRAFTED, TRADITIONAL CLOTHBOUND CHEDDAR MADE FROM UN-PASTEURISED COW'S MILK. THE CHEDDAR HAS DEEP BROTH FLAVOUR AND A MELLOW LACTIC TANG. NOTES OF HAZELNUT, CARAMEL AND CITRUS COME THROUGH ON THE LONG, SMOOTH BREAKDOWN. IT'S KNOWN LOCALLY AS A 'FIVE MILE' CHEDDAR AS YOU'RE STILL TASTING IT 5 MILES DOWN THE ROAD!

STINKING BISHOP A FULL-FAT PASTEURISED COWS MILK CHEESE MADE BY CHARLES MARTELL AND SON SINCE 1972 AT THEIR LAUREL FARM IN DYMOCK, ENGLAND. MILK FROM RARE GLOUCESTER COWS IS USED TO PRODUCE CHEESE. THE RIND IS WASHED IN PERRY, AN ALCOHOLIC DRINK MADE WITH A LOCAL VARIETY OF STINKING BISHOP PEAR. THIS SOFT CHEESE HAS A DISTINCTIVE AND PUNGENT AROMA WITH A BROWN / PINK RIND COLOUR.

SHARPHAM BRIE MADE AT SHARPHAM DAIRY ON THE BANKS OF THE RIVER DART, JUST SOUTH OF TOTNES, DEVON. THIS CHEESE IS ORGANICALLY PRODUCED USING THE RICH, UNPASTEURISED MILK OF THE ESTATE'S OWN JERSEY COWS, WITH VEGETARIAN RENNET. A DELICIOUS BRIE-STYLE CHEESE WITH A COMPLEX DELICACY, WITH A CLOTTED CREAM TEXTURE AND A SLIGHT FLAVOUR OF MUSHROOM.