THE SAXON INN

While U Wait	
ARTISAN BREAD WITH ROSEMARY OIL & DORSET SEA SALT GFO	5.0
OLIVES ET AL GF	5.0
Starters	
CRAB CAKE WITH PEASHOOTS & A DOLLOP OF TARTARE SAUCE	10.0
PANFRIED SCALLOPS IN BUTTER WITH SAMPHIRE GF	14.0
HARISSA BAKED CAMAMBERT WITH SAVORY CRACKER & BREAD GFO	12.0
CITRUS, EARTHY BEETS, CREAMY GOATS CHEESE & CRUNCHY WALNUTS GF	8.5
BUFFALO CHICKEN WINGS WITH RANCH SAUCE GF	10.0/18.0
Mains	
THE SAXON INN BEEF WELLINGTON with Red Wine & Roasted Thyme Carrots	35.0
GRIDDLED GLAZED TAMARIND MONKFISH with apple & mango slaw & buttered new potatoes	28.0
CONFIT DUCK LEG WITH ROASTED CHERRIES, & MINT SALSA VERDE served with buttered new potatoes gf	23.0
STICKY MISO MUSHROOMS & COURGETTE with creamy butterbeans gf pb	18.5

Pub Classics

12oz T-BONE STEAK

TATE IS TI TATE !

LIME ROASTED GARDEN VEGTABLES OR CHICKEN CURRY	Vegetables 18.5
Mexican flavours served with avocado, tortilla, cheese and sour cream pbo gfo	Chicken 20.0
FRESH HAKE IN CIDER BATTER	20.0
with fries, garden peas & Tartare of	
80Z HOMEMADE SIRLOIN BEEF BURGER	23.0
with beef tomato, Baby Gem, Dorset cheddar & onion marmalade gfo	
ADD BACON 1.5	19.5
HOMEMADE QUICHE OF THE DAY	

Sides | 6.0

served with new potatoes & house green salad

SIDE FRIES | CHEESEY FRIES | TRUFFLE FRIES WITH AIOLI | THYME CARROTS SEASONAL GREENS | NEW POTATOES IN BUTTER AND DORSET SALT | HOUSE SALAD

with Fries House Salad choose from Peppercorn OR Red wine Sauce gf

Cask Ales - Butcombe original | Palmers Dorset Gold | Guest Ale Lager - Estrella | Butcombe Underfull Guinness | Kicky Goat Cider | Gorum Zero IPA Local Dorset Gins - Conker | Tackleroom | Shroton | Golden Cap | Pothecary Gin Local Dorset Vodka - Black Cow | Shanty

SERVICE CHARGE IS LEFT TO YOUR DISCRETION, 100% IS GIVEN TO THE TEAM LOOKING AFTER YOU TODAY

Please let us know if you require further allergen and ingredient information. Due to an open kitchen, low-level cross-contamination from ingredients can occur during the production process.

34.0