

THE SAXON INN

While U Wait Celebrating the festive season with family & friends

ARTISAN BREAD WITH ROSEMARY OIL & DORSET BEETROOT SEA SALT GFO	5.0
OLIVES ET AL GF	5.0
BAKED CAMEMBERT WITH CRANBERRY & MAPLE PIGS IN BLANKET WITH BREAD GFO	20.0

Starters

PANFRIED SCALLOPS IN BUTTER WITH SAMPHIRE GF DFO	14.0
LEEK & POTATO SOUP WITH PARSLEY OIL AND CROUTONS PB GFO	8.0
BEETROOT BORANI WITH WALNUTS, FETA & DILL GF VG	9.5
GARLICKY TIGER PRAWNS WITH BREAD GFO DFO	12.0/22.0
PAN FRIED PIGEON BREAST WITH PICKLED BLACKBERRIES GFO DFO	12.0

Mains

THE SAXON INN BEEF WELLINGTON	35.0
with Red Wine & Roasted Thyme Carrots	
MONKFISH AND COCONUT CURRY	25.0
with green beans & basmati rice GF DF	
PROSECCO MARINATED TURKEY BREAST, SPROUTS & SPECK	25.0
with crispy leaf potatoes with oregano salt & a cranberry jus GF DF	18.5
BLOODY MARY ROAST ONION SQUASH & KALE	
served with wild rice GF PB DFO	35.0
FILLET MIGNON WRAPPED IN SMK PANCETTA WITH BERNAISE	
served with rocket & fries GF DFO	24.0
SLOW ROASTED PORK BELLY	
with sprout & leek gratin & gravy GF DF	

Pub Classics

SAUSAGE BEAN & CIDER STEW	20.0
with mash potato & greens GF PBO DFO	
FRESH HAKE FILLET IN CIDER BATTER	20.0
with fries, garden peas, samphire & Tartare GF DFO	
HOMEMADE SIRLOIN BEEF BURGER	23.0
with beef tomato, Baby Gem, Dorset cheddar & The Real Cure's Nduja Relish & fries GFO DFO	
ADD BACON 1.5	25.0
HOMEMADE TURKEY, HAM, THYME & SAGE PIE	
served with mash & roasted thyme carrots DF	

Sides | 6.0

Gf (o) Gluten Free (option) Pb (o) Plant Based (option) Vg Vegetarian Df (o) Dairy Free (option)

SIDE FRIES CHEESEY FRIES TRUFFLE FRIES WITH AIOLI THYME ROASTED CARROTS
SPROUT & LEEK GRATIN MASH POTATO ROAST POTATOES COOKED IN DUCK FAT ROCKET & PARMESAN
SALAD
Cask Ales - Butcombe original Palmers Dorset Gold Stone Daisy (local)
Lager - Estrella Butcombe Underfull
Guinness Kicky Goat Cider Gorum Zero IPA
Local Dorset Gins - Conker Tackleroom Shroton Golden Cap Witchmark
Local Dorset Vodka - Black Cow Shroton Witchmark

SERVICE CHARGE IS LEFT TO YOUR DISCRETION | UNLESS YOU ARE A TABLE OF 8 OR MORE & A 12.5% SERVICE CHARGE WILL BE ADDED
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.

Gold Hill, Child Okeford, Dorset, DT11 8HD

December 2025