MENU

Full Breakfast menu served until 11.30

Lunch served 11.30 to 4pm

(V, Gf) Oven Baked roasted vegetable, goat cheese and pesto frittata 13.50 (V)Cajun spiced shakshuka topped with 2 poached eggs served with toasted Evershot bread 13.50 Smoked salmon, hake and Coastal cheddar Croquettes, bearnaise sauce and a choice of 2 salads 14.95 (V) Spiced falafel burger topped with mozzarella and sweet chilli jam in a brioche bun, two salads 14.50

Side salads of the day:

(Vg, Gf) Curried cauliflower, walnut, red onion and spinach 3.95
 (Vg, Gf) Beetroot, parsley and grain mustard 3.95
 (Vg, Gf) Green Bean, sun-blushed tomato & olive salad 4.50
 (V) Basil pesto, pine nut and parmesan pasta 4.95

Toasted Sandwiches:

(V) Vegetarian Croque- Spinach, chestnut mushrooms and Coastal cheddar cheese, glazed with mustard & Dorset beer rarebit 9.95 add a poached egg 11.95

Croque Monsieur, ham and Coastal cheddar cheese, glazed with mustard and Dorset beer rarebit 10.50 add a poached egg 12.50

Sandwiches served on Evershot bakery bread.

(Gluten free pitta .75p supplement)
(V) Free range egg, peppery rocket 7.50
(Vg) Homemade houmous and roasted vegetable sandwich 8.95
Classic BLT on Evershot bread 8.95
(V) Coastal cheddar and real ale chutney 7.50

Sides

Paprika potato wedges 3.50 Garlic bread 2.95

Afternoon Tea 2pm to 4pm

Taste's Sparkling Tea: Mini sandwiches, fruit scone, clotted cream, jam, mini cakes and trifle/mousse with a pot of tea, 200ml of prosecco 22.95PP.

Museum Tea: Mini sandwiches, fruit scone, clotted cream, jam, mini cakes and trifle/mousse with a pot of tea 15.95 PP

Dorset Cream Tea: 2 freshly made scones, clotted cream, jam and a pot of tea 7.95 PP

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement
so we can let you know of the most appropriate food choice.

