

## Light lunches (or a starter)

### Ham Hock Terrine £ 5.75

Our own hand-made terrine cooked with capers, mustard & garlic served with crusty bread rolls and homemade chutney.

### Soup of the Day £ 4.75

Freshly homemade every day and served with crusty rolls and butter. Ask your waiter for today's flavour.

### Sauteed Dorset Mushrooms £ 6.25

Local mushrooms sautéed with shallots and herbs, flambéed with Somerset brandy and finished with local double cream served on granary toast with a garnish of watercress.

### Smoked Trout & Blue Vinny Salad £ 6.75

A bed of leaves and herbs, tossed with walnuts and cherry tomatoes topped with flaked trout and crumbled blue vinny cheese, finished with a balsamic dressing and a wedge of lemon.

### Rare Roast Beef & Pecorino Salad £ 7.00

A crisp baby gem and watercress salad tossed with olives and sun-blush tomatoes, topped with thin slices of cold rare roast beef, shavings of pecorino cheese and a horseradish dressing.

### Ploughman's Lunches £ 7.00

All served with a home-baked bread roll, salad, our own chutney, an apple, coleslaw and pickled onions. Choose from-

- or Dorset Pate. Our own homemade coarse pate.
- or Cold Cuts. Slices of ham, pork and topside of beef.
- or West Country Cheese Board. Dorset cheddar, Blue vinny & Somerset brie.

## Main Course

### White Fish with a Lemon & Herb Butter £ 9.75

A locally caught seasonal & sustainable fillet of white fish, gently cooked with a lemon and herb butter and served with our fresh hand cut chips.

### Trio of Sausages £ 9.75 (Not available on Sundays)

A Pork & Herb, a Pork & Peppercorn and a Pork & Leek sausage, served on a bed of creamy mashed potato with a Madeira wine gravy and red cabbage.

### Goat's Cheese Risotto £ 9.50

Arborio rice cooked with butternut squash, vegetable stock and fresh rocket, topped with a grilled goats cheese round and dressed with an olive oil dressing.

### Cheddar & Ham Crepe £ 9.25

A large French style crepe filled with our own honey roast ham and grated cheddar, gently warmed and served with coleslaw, salad and a side dish of our own hand cut chips.

### Four Cheese Tart £ 9.50

Short pastry filled with a savoury egg and four cheese filling, served with hot new potatoes, coleslaw and salad.

### Sunday Carvery £ 10.00

Our delicious Carvery is served every Sunday, with a choice of three local meats, roasted potatoes, fresh vegetables, homemade Yorkshire puddings and all the trimmings.

## Sandwiches

### Ham Salad Baguette £ 6.00

Our own honey roasted ham served with tomato & mixed leaves in a crusty white baguette. Served with a side dish of mayonnaise.

### Goat's Cheese Toasted Sandwich £ 5.50

Two layers of white bread filled with local goats cheese and our spicy tomato chutney, toasted under the contact grill.

### Chicken, Rocket & Mayo Sandwich £ 5.75

Slices of Malted brown bloomer filled with sliced fresh chicken breast, rocket and mayonnaise.

### Beef Baguette £ 6.25

Thinly sliced home roasted beef and caramelised red onions, served in a crusty white baguette with a horseradish mayonnaise.

(On a Sunday, a warm buttered baguette is brought to your table for you to take to the Carvery Chef, who will fill it with your selection of hot freshly carved meat)

### Smoked Salmon Sandwich £ 5.75

Scottish smoked salmon and sliced cucumber served in sliced white bread.

### Brie & Roasted Vegetable Ciabatta £ 7.00

Half a ciabatta filled with Somerset brie and roasted pepper, courgette, shallot, potato and aubergine gently warmed in the oven until the brie melts.

### Cheddar & Onion Toasted Sandwich £ 5.50

Two layers of sliced white bread filled with local cheddar cheese and red onion, toasted under the contact grill.

## Sides

### Hand Cut Chips £ 3.00

### Coleslaw £ 1.50

### Mixed Salad Bowl £ 2.50

### Selection of Bread Rolls & Butter £ 2.00

## Dessert

### Dorset Apple Cake £ 4.00

Made to our own recipe and served warm with a mixed spiced ice cream.

### Raspberry Meringue Daquoise £ 4.50

A meringue tower layered with whipped double cream and toasted almonds drizzled with a homemade raspberry coulis.

### Crème Brulee £ 4.00

An individual chilled set baked custard, with a caramelised top. Ask your waiter for today's flavour.

### Sticky Toffee Pudding £ 4.50

Homemade sponge pudding infused with finest sticky dates, served with a butterscotch sauce and Dorset clotted cream.

### Chocolate Crepe £ 4.75

A large French style crepe filled with a warm chocolate fudge fondant, and served with vanilla ice cream.

## Cold Refreshments

Bottled Soft Drinks 200ml £ 1.90  
Elderflower Presse or Ginger Beer.

Britvic J20 200ml £ 1.90  
Orange & Passion Fruit, Apple & Raspberry, Apple & Blueberry  
or Apple & Mango.

Draught Minerals 330ml glass £ 1.90  
Virgin cola, Virgin Diet Cola, Lemonade or Sparkling Orange.

Hilden Mineral Water 200ml £ 1.90  
Sparkling or Still.

Frobishers Fruit Juices 200ml £ 1.90  
Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato.

Flavoured milk 330ml £ 1.90  
Chocolate or Strawberry.

Glass of wine 187ml glass, Loire £ 3.00 varietal £ 3.20  
Summery wines from Langlois Chateau in the Loire, a Saumur  
white, rose or red and a selection of varietal wines, please ask  
your waiter for the selection.

Draught Beers half pint from £ 1.50 pint from £ 3.00  
John Smiths, Beck's Vier, Foster's, Stowford Cider or Guinness.

## Cakes & Afternoon Tea

Shorbread & Slices from £ 1.50  
Please see our patisserie cabinet or ask your waiter.

Cakes & Gateau from £ 2.25  
Please see our patisserie cabinet or ask your waiter.

Toasted Tea Cake £ 3.00  
Served with butter and a dish of locally made jam.

Dorset Cream Tea £ 5.50  
Pot of tea for one person, two homemade scones, locally made  
jam and Dorset clotted cream.

Dorset Cream Tea for Two to Share £ 7.00  
Pot of tea for two people, two homemade scones, locally made  
jam and Dorset clotted cream and two plates.

Purbeck Dairy Ice Cream £ 1.75  
Baby tubs of Ice Cream from this award winning Ice Cream  
maker. Choose from-  
Vanilla Bean, Clotted Cream, Real Chocolate, Honeycombe,  
Strawberry, Cappucino, Stem Ginger or Mango Sorbet.



# The Topiary Restaurant at Athelhampton

## Hot Beverages

Pot of Tea per person £ 1.65  
House blend, Earl grey, Green china, Assam, English breakfast,  
Darjeeling, Decaffeinated, Peppermint or Camomile.

Cup of Coffee white £ 1.65 black £ 1.50  
Fresh filter coffee served with or without hot milk.

Espresso £ 1.75

Capuccino £ 2.50  
A shot of espresso topped up with foamed milk and dusted with  
cocoa.

Caffe Latte £ 2.75  
A glass of hot milk topped up with foamed milk, with a shot of  
espresso and a dusting of cinnamon.

Real Hot Chocolate £ 2.75  
Belgian chocolate slowly stirred into warm milk, then steamed  
until the chocolate melts, served with a dusting of cocoa.