

== MENU ==



Enjoy 2 courses and a glass of wine for just £19.95 per person

== STARTERS ==

Soup of the Day (VE)
bread roll & butter (GF bread available)
Chicken Liver Cognac Pate
melba toast, homemade course tomato chutney
Breaded Halloumi Dippers (V)
smoked chilli jam
Moules Marinières and Fresh Bread
rope grown mussels, cream, garlic & parsley sauce

== 12" PIZZA ==

GF pizza also available.

Margherita (V)
fresh tomatoes, mature cheddar, fresh basil
Pepperoni
Dorset pepperoni, chorizo, cheddar cheese
The Bridge
chicken, Dorset ham, pepperoni, chorizo
The Chine Garden Pizza (VE)
mushrooms, artichokes, bell peppers, fresh tomatoes & vegan cheese

== MAINS ==

Chef's Beer-Battered Catch of the Day
chunky hand-cut chips, fresh peas & homemade tartare sauce
Moules Marinières and frites
cream, garlic & parsley sauce
Chef's Homemade Thai Green Chicken Curry (GF)
creamed coconut, fresh vegetables, steamed jasmine rice
Grilled Vegetable and Ricotta Ravioli (V)
sage butter cream sauce, parmesan flakes
Slow Roasted Aubergine & Cherry Tomato Keralan Curry
(VE, GF, DF)
aromatic basmati rice, mango chutney, poppadum
8oz Grilled Horseshoe Wiltshire Gammon Steak
grilled pineapple or fried egg, & fries
6oz Chargrilled Beef Burger in a Ciabatta Bap
relish, sliced tomato, lettuce and fries

Please be advised that we cannot guarantee that our food does not contain traces of **Nuts** or **Shellfish**. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of **allergens** in any of our foods, please ask a member of staff who will be happy to provide this information.

V= Vegetarian
VE = Vegan
GF= Gluten Free

== DESSERTS ==

Summer Fruit Pavlova meringue nest, Dorset whipped cream, seasonal fruits
Tangy Lemon Tart Dorset clotted cream
Salted Caramel Banana Split (GF) chocolate sauce
Hazelnut Crème Brûlée shortbread biscuits