

# == 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, nut-free pesto  
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  
Pumpkin Gnocchi (V)  
roasted pumpkin seeds, baby spinach, light squash cream  
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 ==

White Chocolate and Raspberry Pannacotta dried raspberries, almond biscotti  
Tangy Lemon Tart Dorset clotted cream  
Salted Caramel Crème Brulee (GF) gluten free lemon shortbread  
Double Crunchy Chocolate Cheesecake marshmallows