



Evening Restaurant Menu

S A M P L E M E N U

THUR – SAT 5–8PM

GRAZING AT THE FARM

- **GRILLED SOURDOUGH CIABATTA, OLIVE OIL & BALSAMIC VINEGAR £2.50**
- **GORDAL OLIVES £4.40**
- **ANCHOVIES MARINATED WITH OLIVE OIL AND CAPERS £4.00**
- **LEIGH ON SEA COCKLES £4.00**
- **POOLE HARBOUR OYSTERS, SERVED ON ICE WITH SHALLOT VINEGAR, TABASCO & LEMON £3 EACH – £15 1/2 DOZEN.**
- **SCOOPING GORGONZOLA WITH GRILLED SOURDOUGH CIABATTA £7.00**
- **CHORIZO WITH CIDER & SWEET ONIONS £7.00**
- **CIDER STEAMED MUSSELS WITH LEEK, GARLIC AND IVY HOUSE FARM CREAM £9.50 OR £13.50 AS A MAIN**

MAINS

- **CIDER STEAMED MUSSELS WITH LEEK, GARLIC & IVY HOUSE FARM CREAM £13.50**
- **SLOW & LOW BEEF SHORT RIBS, DRIPPING AND MARROW ROAST CARROTS, HORSERADISH MASH WITH GARLIC TO CRUMB £24.80**
- **WILD MUSHROOM RISOTTO WITH OLD WINCHESTER CHEESE AND TRUFFLE OIL (VEGAN OPTION AVAILABLE) £15.00**
- **HOMEMADE FAGGOTS, WITH CHIPS, PEAS & GRAVY OR MASH, SEASONAL VEG & GRAVY £15.95**
- **MONGERS MIXED GRILL, PLEASE ASK YOUR SERVER FOR TODAY'S FISH SELECTION SERVED WITH CHIPS, AIOLI AND CRAB BISQUE £17.00**

SIDES

- **BEEF DRIPPING CHIPS £3.00**
- **VEGGIE CHIPS £3.00**
- **SAMPHIRE, WITH OLIVE OIL, LEMON & CHILLI £5.00**

PUDDINGS £8.00 EACH OR TWO FOR £14.50

- **STICKY GINGER CAKE (GLUTEN FREE & VEGAN) WITH CARAMELISED BANANA, RUM & COCONUT SALTED CARAMEL & PLANT BASED VANILLA ICE CREAM**
- **RACHEL'S GOAT'S CHEESE, HOBBS HOUSE FIG BREAD, DATE, WHITE ROW APPLE & BRANDY CHUTNEY**
- **STEAMED SPONGE PUDDING OF THE DAY, SERVED WITH CUSTARD OR ICE CREAM**
- **CRÈME BRÛLÉE, WITH LEMON AND THYME SHORTBREAD**

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