

VEGETARIAN CHOICES

NUT LOAF (v) 11.95

Roasted peanuts, hazelnuts, almonds, onions, celery, carrots, herbs and cream cheese, served with new potatoes, seasonal vegetables and vegetarian red wine gravy.

VEGETABLE MOUSAKKA (v) 11.75

Layers of spiced vegetables and sliced potatoes topped with creamy white sauce and cheddar cheese, served with garlic flatbread.

GOATS CHEESE AND VEGETABLE TART (v) 12.50

Puff pastry tart stuffed with Mediterranean vegetables and gratinated goats cheese served with fresh salad and new potatoes.

SALADS

Chicken and Bacon Caesar Salad 11.75

Fresh English chicken and bacon, Woodsford mixed baby leaf Salad, crispy crouton and parmasan shavings drizzled with caesar dressing.

Warm Goats Cheese Salad (v) 11.75

Grilled to golden goats cheese, served on Woodsford baby leaf salad with a red onion and port chutney.

SIDES

Bowl of Chunky Chips (GF,V) 3.00

Side Salad (GF,V) 3.75

Homemade Coleslaw (GF,V) 2.00

Seasonal Vegetables (GF,V) 3.75

Beer Battered Onion Rings (v) 3.75

Roll and Butter 2.00

Garlic Flatbread (v) 3.25

Garlic Flatbread with Cheese (v) 4.00

Marinated Olive Selection (v) Sml 4.50 Lg 6.95

served with warm bread with balsamic olive oil

V = Vegetarian **GF = Gluten Free** **SP = Small Portion**

DESSERTS

6.25

A selection of desserts is available from our chilled dessert cabinet, please enquire for our hot desserts.

A SELECTION OF CHEESE & BISCUITS 7.50

LOCAL PURBECK DAIRY ICE-CREAM 1 Scoop 2.25

With several delicious flavours 3 Scoops 6.25

TEA, COFFEE & LIQUEUR COFFEE

COFFEE White or Black 1.90 Large 3.30

LATTE 2.50 Large 3.60

CAPPUCCINO 2.50 Large 3.60

MOCHA 2.50 Large 3.60

ESPRESSO 1.90

HOT CHOCOLATE 2.50 Large 3.60

TEA Cup 1.40 Pot for one 1.90

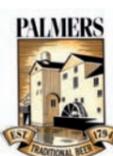
CELEBRATE WITH US...

Our Chef can create a menu for your Special Occasion. For parties from 10-50 people or BUFFETS for up to 100 people with Disco or Entertainment if required during the Winter months.

BOOK EARLY FOR CHRISTMAS

T: 01929 427 644

F: 01929 421 500



PALMERS BREWERY

Providing superb ales from the same site in Bridport, Dorset for over 200 years, Palmers Award-winning ales are complimented with a wine list from around the world, and the famed Golden Cap Whisky - aged and blended in Bridport for over 90 years.

During the summer months Palmers Brewery offers a guided tour for visitors which must be pre-booked TEL 01305 427500



M E N U



at **Ullwell**

SWANAGE | DORSET BH19 3DG
TEL: 01929 427644 | www.villageinn-swanage.co.uk

Our Chefs take great pride in creating new and exciting dishes on a daily basis using fresh and local ingredients

Please check our Daily Specials Board

for today's additions.

LUNCHTIME BITES

SANDWICHES or ROLLS

5.95

Choice of fillings: cheese, cheese and pickle, prawn Marie rose, BLT, tuna mayo and cucumber, chicken bacon mayo or Isle of Purbeck ham, all served with salad garnish and sea salt crisps

PLOUGHMANS

8.95

Cheddar, Stilton or ham with real ale chutney, pickled onion, homemade coleslaw, salad garnish and a fresh baked roll.

OMELETTES (GF)

8.95

Choice of fillings: cheese, ham, mushroom or prawn, freshly made to order using free range eggs, served with chunky chips and a salad garnish.

JACKET POTATOES (GF)

7.25

Choice of fillings: cheese, coleslaw, baked beans, tuna mayo, prawn Marie rose or chicken bacon and mayonnaise all accompanied by fresh salad garnish and butter.

SUNDAY LUNCH

1 course 10.25

2 course 14.25

3 course 18.25

We use a locally sourced selection of pork, beef, lamb, turkey or chicken,

small portion 8.25

Please ask your waiter or waitress for this Sunday's meat selection, all are served with seasonal fresh vegetables, Yorkshire pudding, gluten free gravy and of course roast potatoes.

WINES

We have an extensive range of Wines, Beers, Lagers & Soft drinks from the bar, while our Wine List will provide the perfect complement for any meal or occasion. Please ask our staff should you require any further assistance.

LOCAL PRODUCE

Local food suppliers are used where possible such as Swanage Dairies, Samways Butchers & Locally Sourced Fish & Purbeck Dairy Icecream.

STARTERS

SOUP (V)

5.50

Served with croutons and a freshly baked crusty roll.

DORSET PATE

6.50

Locally made with pork, chicken, herbs and spices served with real ale chutney and toast.

TRADITIONAL PRAWN COCKTAIL

6.95

Succulent prawns on crisp salad, homemade Marie Rose sauce and wholemeal bread.

SHREDDED DUCK SALAD

6.50

Served warm with homemade hoisin dressing and crispy croutons.

GRILLED GOATS CHEESE SALAD (V)

6.95

Warm goats cheese with Dorset leaves and red onion chutney.

COCONUT COATED SKEWERED KING PRAWNS

7.25

North Sea king prawns coated in coconut Panko served with a sweet and spicy dipping sauce.

FISH

TRADITIONAL FISH AND CHIPS (SP 8.50)

11.50

Fresh fillet of sustainable white fish dipped in our homemade Palmers beer batter, served with chips, peas, lemon wedge and tartare sauce.

SMOKED HADDOCK AND SPINACH MORNAY

12.75

Smoked haddock and wilted spinach served in a creamy cheddar bechamel sauce topped with puff pastry and served with buttered new potatoes and peas.

MARINATED SEA TROUT FILLET

14.95

Marinated in chilli, garlic and coriander, served with sundried tomato Orzo pasta.

BREADED WHOLETAIL SCAMPI (SP 7.95)

10.95

Succulent breaded scampi served with chips, peas, lemon wedge and tartare sauce.

SEAFOOD PLATTER

11.50

Salt and pepper squid, breaded squid rings, battered cod chunks and king prawns, accompanied by tartare sauce, sweet chilli sauce, served with a crusty roll and salad garnish

MEAT DISHES

STEAK ALE AND MUSHROOM PIE (SP 9.50)

12.50

Prime English beef slow cooked in Palmers ale, mushroom and baby onions, topped with puff pastry, peas and a choice of new potatoes, mash or chips.

CHICKEN AND CHORIZO PENNE (SP 8.75)

11.75

English chicken and Spanish chorizo bound in a rustic tomato sauce served with penne pasta and garlic flatbread.

LASAGNE VERDI (SP 8.75)

11.75

Dorset minced beef in a bolognese sauce, layered with lasagne pasta, topped with a creamy white sauce and mature cheddar cheese, served with garlic flatbread.

THAI GREEN CHICKEN CURRY (SP 8.95)

11.95

Slow cooked English chicken cooked in an aromatic Thai green curry sauce infused with lemongrass and coriander served with white rice and a poppadom and mango chutney.

ROAST RUMP OF DORSET LAMB (GF)

15.95

Tender rump of succulent lamb cooked with garlic and rosemary served with a rich red wine jus, Dauphinoise potatoes and Mediterranean vegetables.

CONFIT LEG OF DUCK (GF)

12.50

Slow cooked in its own juices and lightly seasoned, served with chunky chips, salad garnish and traditional course grain mustard.

STEAKS & BURGERS

10oz SIRLOIN STEAK

18.95

English sirloin steak cooked to your liking, served with beer battered onion rings, grilled tomato, peas and chunky chips.

ADD A DELICIOUS SAUCE FOR £3

Pink peppercorn (contains pink peppercorn, garlic, brandy and cream)
Rich red wine jus (every chef has their secret and ours is delicious!)

10oz GAMMON STEAK

11.95

Horseshoe gammon steak served with chunky chips, peas, fried eggs or pineapple.

8oz DORSET STEAK BURGER

12.95

LOCALLY PRODUCED Our Dorset Steak Burger is topped with cheddar cheese and beer battered onion rings, served in a lightly toasted brioche roll with chunky chips and homemade coleslaw.

CHICKEN AND BACON STACK

12.50

Fillet of English chicken layered with bacon and cheddar cheese, served in a lightly toasted brioche roll, beer battered onion rings with chunky chips and homemade coleslaw.