

The GREEN ROOM

LUNCH MENU

SERVED MONDAY TO SATURDAY
FROM 12 NOON TO 2PM

≡ NIBBLES £3.95 ≡

Mixed Olives (V,VE,G)
marinated in olive oil, herbs & garlic

Ciabatta Bruschetta (V)
with feta & a plum tomato salsa

Caramelized Onion Hummus (V,VE)
with bread sticks

Baby Bell Peppers (V,G)
stuffed with ricotta cheese & herbs

Roasted Mixed Nuts (V,G)
coated in sea salt & Cajun spices

STARTERS - £4.95

or £9.95 as a main

Fresh Home Made Soup of the Day (V,G)
served with home baked bread or gluten free roll

Flash Fried Sweet Chilli Squid (G)
with pak choi, honey, ginger & soy

Slate of Shaftsbury Cured Meats
with marinated olives, pickles & home made bread sticks

Baked Goats Cheese Salad (V,G)
with marinated heirloom tomatoes, asparagus spears & balsamic syrup

Spiced Cauliflower & Onion Pakora (VE,V)
with avocado & lime guacamole

Wild Mushroom & Parmesan Arancini (V)
breaded mushroom risotto balls served with a garlic & herb aioli

DAILY SPECIALS

Shown on our specials board or ask a member of staff

3 COURSE LUNCH OFFER £15.95

Choose any Starter or Nibbles + Main Course
or Sandwich + Dessert

SANDWICHES - £8.95

Generously filled freshly baked ciabatta or a gluten free granary roll with hand cut fries & homemade slaw.

The Druid (V,VE,G)
char-grilled Mediterranean vegetables & olives with sun-kissed tomatoes, wild rocket & toasted sunflower seeds

The Coker (G)
pan fried west country beef steak with field mushrooms & a Dorset blue cheese mayonnaise

The Glovers
grilled goats cheese, avocado & red onions

The Borough BLT
grilled smoked butchers bacon, crisp gem lettuce & plum tomato with a chive mayonnaise

The Yeo
prawns in sweet chilli mayonnaise with avocado

MAIN COURSES £10.95

Pan Roast Peppered Dorset Venison Haunch Steak (G)
with sauté new potatoes, fresh seasonal vegetables & a pink peppercorn & chive béarnaise sauce

West Country Beef Burger (G)
6oz burger with smoked butchers bacon, montgomery cheddar, pickles, relish & hand cut chips served in a White Ciabatta or gluten free granary roll

Baked Cod Loin Wrapped in Serrano Ham
with crushed peas, hand cut chips, tartare sauce & lemon

Locally Sourced Pork Loin Schnitzel
in a sage & lemon crumb with caesar salad, parmesan shavings & sautee potatoes

Pan Seared West Country Beef Bavette Steak (G)
on a plum tomato & buffalo mozzarella salad with spiced sweet potato wedges & a basil & pine nut pesto dressing

Grilled Lyme Bay Sea Bream Fillet (G)
With an Heirloom Tomato, & Spring Onion & Parmesan Risotto

Grilled Mediterranean Vegetable & Halloumi Cheese Brochettes (V)
with steamed coriander quinoa & a sun dried tomato & spring onion salsa

Flash Fried Oriental Vegetable Noodles (V,VE)
with sesame nut crusted tofu & sweet chilli & soy sauce

SIDES - £3.95

Home Fries (V,VE,G)
hand-cut twice cooked chips. Add truffle & Parmesan or grated cheddar cheese for £1.95

Salad (V,G)
mixed salad with fresh seasonal ingredients, dressed in a mild honey & mustard vinaigrette

Vegetables (V,G)
a selection of fresh seasonal vegetables, blanched & tossed in butter with fresh herbs

New Potatoes (V,G)
gently boiled & tossed in butter with fresh herbs

Garlic Bread (V,G)
white ciabatta or gluten free granary bread toasted with garlic & herb butter

Onion Rings (V,VE)
gigantic onion rings in a Yeovil Ale batter

Sweet Potato Wedges (V,VE)
cooked with Cajun spices

DESSERTS - £4.95

Traditional Lemon Posset (V)
with seasonal berries & a light Viennese finger biscuit

Kahlua Coffee Liqueur & Mascarpone Tiramisu (V)
with dark chocolate ice cream

Eton Mess (V,G)
crushed meringue, chantilly cream & seasonal berries with blackcurrant sorbet

Hand Cut Fresh Fruit Salad (V,G)
with Lemon Sorbett

Classic Affogato (V)
a scoop of vanilla bean ice cream with a shot of espresso & crushed Amaretti biscuit

Crêpe Suzette (V)
homemade crepes in a contreau & orange syrup with vanilla bean ice cream & fresh raspberries

Ice Creams & Sorbets (3 Scoops) (V,G)
choose from Purbeck Vanilla, Chocolate or Salted Caramel ice cream & Mango, Lemon or Blackcurrant sorbet

West Country Cheese Selection (V,G)
trio of local cheeses with celery, grapes, biscuits or gluten free toast & chutney

Food Allergy Notice

Please speak to a member of staff for advice if you have any food allergies or intolerances.

(V) Suitable for Vegetarians
(VE) Suitable for Vegans
(G) Without Gluten