



# THE BLACKMORE VALE INN

## To Start ...

**Oven-baked Avocado and Stilton** £5.25  
Served hot from the oven with toasted brown bread and butter

**Creamy Garlic Button Mushrooms** £5.25  
Served with toasted brown bread and butter

**Traditional Prawn Cocktail** £5.25  
Served with a homemade Marie Rose sauce, with a salad garnish and brown bread and butter

**Deep Fried Somerset Brie** £5.25  
Served with a homemade cranberry sauce, salad garnish and a crusty roll.

**Dorset Smokey** £5.95  
Smoked Haddock and Cod in a creamy white sauce, topped with cheese and breadcrumbs, served with a crusty roll.

## To Follow...

*We are proud to say that all our meat is sourced from our award winning village butcher, Adrian Curtis.*

**Bangers and mash** £9.95  
Locally reared pork, leek and Stilton sausages served with creamy mashed potato, onion gravy and seasonal vegetables

**Cod and Chips** £8.95  
Cooked in delicious homemade beer batter, served with chips and traditional mushy peas

**Steak and Kidney Pie** £11.50  
A Blackmore Vale favourite, homemade with short-crust pastry, served with Greg's Gravy, new potatoes or chips, with seasonal vegetables

**Chicken Tikka Massala** £9.95  
A full flavoured homemade curry, served with long-grain rice and naan bread (not too hot)

**10oz Local Gammon Steak** £11.95  
Served with a choice of free range eggs or pineapple slices, chips or new potatoes, and salad or seasonal vegetables

**Scampi and Chips** £8.95  
Whole-tail breaded scampi served with chips, homemade tartare sauce and salad.

**Minted Lamb Chops** £9.75  
Two English lamb chops flavoured by our butcher's own mint marinade, served with creamy mashed potato, Gregg's gravy and seasonal vegetables

**Bush Farm Bison Burger** £7.95  
Sourced from West Knoyle, only ten miles away, bison is an unusual and tasty alternative to beef. Served in a rustic roll with homemade tomato relish, chips and salad garnish

**10oz Sirloin Steak** £15.95  
Cooked to your preference, served with a choice of sauces:- Stilton, creamy garlic mushroom or peppercorn, OR grilled tomatoes, mushrooms and homemade onion rings

**Mushroom Wellington** £9.50  
A puff pastry parcel filled with juicy field mushrooms, spinach and melted Stilton cheese. A summy vegetarian option, popular with meat eaters too !

**Ham, Egg and Chips** £8.95  
Two generous slices of Dorset gammon ham served with free range eggs, chips and salad garnish

**Roasted Pork Belly** £12.75  
With crispy crackling, homemade apple sauce, quince and rosemary jelly, and Applewood cider gravy served with new potatoes or creamy mash, with seasonal vegetables

**Half Shoulder of Lamb** £15.95  
*affectionately known as 'The Boulder'*  
Sourced locally from the Dorset Downs, served with Greg's delicious gravy and a choice of new potatoes or chips with fresh vegetables or salad.

**Children's Dishes** £4.95  
*Create your own dish choosing from each of the following groups:*

- 1) Dorset ham, egg, sausage or homemade chicken nuggets in batter
- 2) Pasta with tomato sauce, mashed potato, new potatoes or chips
- 3) Baked beans, peas, carrots or sweetcorn

## To Finish ...

**Raspberry Bread and Butter Pudding** £4.95  
A variation of the classic dish, with raspberries, that has been a favourite with our customers for many years. Served with a choice of custard, cream or vanilla ice-cream

**Orange Honey Buns** £4.95  
A very light bun soaked in orange and Cointreau flavoured syrup, served with orange sorbet

**White Chocolate Profiteroles** £4.95  
Very sweet, very yummy and very indulgent

**Apple Charlotte** £4.95  
A delicious classic, made with Bramley apples and served warm with either custard, cream or vanilla ice-cream

**Chocolate and Amaretto Cheesecake** £4.95  
A rich and delicious cheesecake made with dark chocolate and Disaronno

**Ice-cream and Sorbets** £3.95

**Cheese and Biscuits** £7.95  
A platter of cheddar, Somerset Brie, Stilton, Dorset Blue Vinney, and King's Favourite, with homemade chutney, grapes, apple and crackers

*All weights are approximate before cooking  
As we sell nuts there may be traces of nuts in all our products.*