

BRUNCH *(Served until 11:15am)*

**SOURDOUGH TOAST** *(V+, GFA)* **4.50**  
Two slices of multigrain sourdough toast with salted butter  
*Add peanut butter, Marmite, strawberry jam or marmalade 80p*

**EGGS** *(GFA, V)* **8.75**  
Two poached/scrambled eggs on multigrain sourdough toast with butter

**EGGS BENNY** *(GFA,V)* **9.75**  
Two poached eggs on sourdough toast with hollandaise  
*Add bacon 2.5 mushrooms 2 (V) Smoked salmon 3.5*

**THE BIG WISHER** *(GFA)* **13.95**  
Butchers sausage, scrambled eggs/poached eggs, two bacon rashers, sauté mushrooms, roast tomato, baked beans, hash brown and toasted multigrain sourdough

**VEGGIE BREAKFAST** *(GFA, V+)* **13.65**  
Falafel balls, sauté mushrooms, roast tomato, baked beans,hummus, avocado, hash brown and toasted multigrain sourdough *Add scrambled or poached eggs 2*

**CREAMY SHROOMS** *(GFA, V)* **11.75**  
Pan fried mix of mushrooms and baby spinach in a creamy garlic tarragon sauce on multigrain sourdough toast topped with two poached eggs

**SOURDOUGH AVOCADO** *(GFA, V+)* **12.50**  
Sliced avocado, feta cheese, onion jam, pomegrante, rocket on multigrain sourdough toast with two poached eggs  
*Add bacon 2.5 smoked salmon 3.5*

**SMOKED SALMON** *(GFA)* **13.50**  
Scottish smoked salmon and scrambled or poached eggs on multigrain sourdough toast with rocket and a wedge of lemon

**BACON BRIOCHE ROLL** *(GFA on sliced bread)* **8.50**  
Three rashers of bacon on a Brioche roll served with two hash browns

**BREAKFAST EXTRAS** *(only available as bolt-ons)*  
Butchers sausage 2 | two bacon rashers 2.5  
sliced avocado 1.5 | round of multigrain sourdough toast 4.5 |  
two hash browns 1.5 | pot of baked beans 1 | sauté mushrooms 2 | scrambled or poached eggs 2 | feta cheese 1.5

SMOOTHIES **6**

The Green Machine  
Avocado, mango, spinach, broccoli, coconut, lime & ginger

Berry Blast  
Strawberry, blackberry and raspberry

Pash n’ Shoot  
Passionfruit, mango & pineapple

TODAY’S SPECIALS

Please see our blackboard for today’s  
savoury & sweet specials

SMALL PLATES *(Served from 11.15-3pm)*

**SOURDOUGH MUSHROOMS** *(GFA, V+)* **12.50**  
Pan fried mix of mushrooms and baby spinach in a creamy garlic tarragon sauce on multigrain sourdough toast with rocket and truffle oil - served with salted fries

**WELSH RAREBIT SCONE** *(V)* **12.50**  
Rarebit made with local Jurassic ale, cheddar cheese and mustard melted on a cheese and chive scone topped with bacon bits - served with a tomato and rocket salad and salted fries

**BAKED GOATS CHEESE** *(GFA, V)* **13.50**  
Whole round baked goats cheese glazed with maple syrup on multigrain sourdough topped with candied walnuts, summer leaves and pickled beetroot - served with salted fries

**MACKEREL PATE** *(GFA)* **12.50**  
Chefs pate served with a house dressed salad, beetroot relish and multigrain sourdough toast and butter - served with salted fries

**SALMON AVO SOURDOUGH TOAST** *(GFA)* **13.50**  
Sliced avocado, scottish smoked salmon, cream cheese, zingy capers and rocket on multigrain sourdough toast with a lemon wedge - served with salted fries

BIG PLATES *(Served from 12pm-3pm)*

**TREACLE GLAZED HAM, EGGS & CHIPS** **15.50**  
Local ham glazed with wholegrain mustard and black treacle - served with two fried free range eggs, red onion jam, salted fries and dressed leaves

**LAMB & MINT KOFTA SKEWERS** *(GF)* **17.50**  
Two lamb and mint spiced kofta skewers, cucumber tzatziki topped with feta and pomegranate seeds, summer salad, fries and warm flatbread

**QUICHE OF DAY** **14.95**  
A savoury quiche featuring seasonal ingredients in a buttery shortcrust pastry - served with tangy caramelised onion chutney, crispy salted fries, asian slaw and a refreshing beetroot and summer leaf salad dressed with a beetroot and thyme dressing

**HOG ROAST BURGER** **16.50**  
Cider braised slow cooked pork shoulder in a toasted brioche bun, apple & sage stuffing and pickles - served with an apple & cider chutney, asian coleslaw and salted fries

**WISHING WELL PLOUGHMANS** **16.25**  
Black treacle and mustard glazed ham, wedge of west country mature cheddar, slaw, beetroot salad, pickles and apple & cider chutney- served with multigrain sourdough bread, and salted fries

**POSH FISH BRIOCHE** **16.50**  
Lightly beer battered cod in a toasted brioche roll topped with sliced lettuce, zingy homemade tartare sauce, sliced gherkins and salted fries and asian slaw

**CHICKEN SATAY SKEWERS** *(GF)* **16.75**  
Grilled chicken satay skewers served with asian slaw, summer salad, warm peanut satay dipping sauce, a wedge of lime and salted fries

JACKET POTATOES *(GF)* *(Served from 12pm-3pm)*

All served with homemade asian coleslaw and dressed leaves

**BACON, BRIE & CRANBERRY** **12.50**

**CHEDDAR & ONION MARMALADE** *(V+)* **11.50**

**GRILLED GOATS CHEESE & ONION JAM** *(V)* **12.85**

**BACON & CHEDDAR** **12.25**

**TUNA MAYO & CHEDDAR** **12.50**

**SHROOMS, SUNDRIED TOMATO & CHEDDAR***(V+)* **12.85**

SALADS *(Served from 12pm-3pm)*

**BUDDHA BOWL** *(GFA, V+)* **16.25**  
Bowl full of goodness - falafel balls, hummus, cucumber, avocado, pumpkin & sunflower seeds and beetroot, pomegranate seeds - served on a mixed leaf and flat leaf parsley salad with a beetroot and thyme dressing

**CHICKEN AVOCADO CAESAR** *(GFA)* **16.50**  
Grilled chicken breast, crispy bacon, avocado, cucumber, sourdough croutons and parmesan shavings - served on summer leaves with a Caesar dressing

TOASTIES & PANNINIS *(served from 12pm-4pm)*

Toasties served on multigrain sourdough bread  
or a **toasted white panini** - served with dressed leaves, asian slaw and salted fries *(GFA on toasties)*

Grilled bacon & mature cheddar **12.75**  
Mature cheddar & onion marmalade (V+) **12.75**  
Bacon, brie & cranberry **13.25**  
Goat’s cheese & onion chutney (V) **13.45**  
Tuna mayo & cheddar **13.25**  
Grilled chicken, bacon & cheddar **13.50**  
Feta, mushroom, tomato, onion jam (V+) **13.50**

SIDES

Fries **3.5** | Garlic ciabatta bread **4** ( add cheese £1)

PUDDINGS *(Served from 12pm-4pm)*

**SUMMER BERRY PAVLOVA** *(GF)*  
Meringue, berry compote, vanilla chantilly cream, vanilla ice cream  
fresh berries and garden mint

**DARK CHOCOLATE & SALTED CAMEL TART** *(GF, V+)* **8.50**  
Served with dairy free ice cream or vanilla ice cream and salted caramel sauce

**HUMBLE CRUMBLE OF THE DAY** *(GF, V+)* **8.50**  
With a buttery crumble - served with vanilla ice cream or custard

**STICKY TOFFEE PUDDING** **8.50**  
Homemade date and treacle sticky toffee pudding with warm butterscotch sauce and vanilla ice cream

**BISCOFF CHEESECAKE** **8.50**  
Baked vanilla cheesecake topped with a biscoff crunch, biscoff sauce and vanilla ice cream

**ZESTY LEMON BLUEBERRY PAVLOVA** **8.50** *(GF)*  
Layers of blueberry compote, crunchy meringue, lemon curd, chantilly cream, fresh blueberries and a scoop of blackcurrant & Clotted cream

**ICE CREAM** | 1 scoop **2.75** | 2 scoop **5.25** | 3 scoop **7**  
Salted Caramel | Vanilla | Pistachio| Chocolate | Strawberry  
Vegan vanilla | Blackcurrant & Clotted cream |

Please see specials board for more...

CHURROS *(Served all day)*

**ORIGINAL CHURROS** **7.95**  
With cinnamon sugar and vanilla ice cream

**NUTELLA CHURROS** **8.50**  
With Nutella, cinnamon sugar and vanilla ice cream

**WHITE CHCOCOLATE & PISTACHIO CHURROS** **8.75**  
With cinnamon sugar, Pistachio ice cream, white chocolate sauce

AFTERNOON TEAS *(Served all day)*

**DORSET CREAM TEA** *(GFA, V+)* **7.70**  
A large homemade fruit scone with strawberry jam and clotted cream - served with a pot of breakfast tea or a white or black americano *(VEGAN & GF 7.80)*

**SAVOURY AFTERNOON TEA** **8.45**  
A warm cheese and chive scone, with salted butter, cheddar cheese, sliced cucumber, and caramelised onion chutney - served with a pot of breakfast tea or a white or black americano

**LORD NELSON** **9.25**  
A warm cheese and chive scone with, smoked salmon, cream cheese, sliced cucumber and caramelised onion chutney - served with a pot of breakfast tea or a white or black americano

**HIGH TEA** *(GFA, V, V+)* *(Served from 2:30pm)* **25.95**  
A selection of finger sandwiches, mini cakes, savoury treats and a fruit scone with strawberry jam and clotted cream - served with a pot of tea of your choice or a white or black americano  
PRE BOOKING & DEPOSIT OF £10pp REQUIRED WITH 24 HOURS NOTICE

CAKES ON THE COUNTER *(Served all day)*

**CAKES** **From 4.65**  
**SLICES** **From 4.45**  
Clotted cream 1.5 | Vanilla Ice cream 1.5 | Pouring cream 1

TEA TREATS *(Served all day)*

Fruit scone and butter **3.25**  
Fruit scone, jam and clotted cream **4.45**  
Gluten free scone, jam and clotted cream **4.75**  
Vegan scone, vegan cream and jam **4.75**  
Cheese and chive scone and butter **4.25**  
Toasted teacake and butter **3.65**

**EXTRAS**  
Extra jam **80p**  
Extra onion chutney **80p**  
Extra clotted cream **1.50**



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FOOD ALLERGIES

Please let one of the team know when ordering if you have  
any dietary requirements or food allergies

SERVICE CHARGE

Our team strive to deliver excellence to ensure you have the  
best possible time with us at The Wishing Well.  
There is an optional 7.5% service charge on all bills.  
If you have not received the service you expected please let  
us know and we can rectify this straight away