

SUNDAY BRUNCH MENU (served from 10am-11:15am)

SOURDOUGH TOAST (V+,GFA) 4.5

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 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, pomegranate and 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

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, 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, smoked salmon, cream cheese, sliced cucumber and caramelised onion chutney - served with a pot of breakfast tea or a white or black americano

CAKES ON THE COUNTER (Served all day)

CAKES SLICES

Clotted cream 1.5 | Vanilla Ice cream 1.5 | Pouring cream 1 |

From 4.65

From 4.45

HIGH TEA (GFA, V, V+)(Served from 3pm) 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

* BOOKING & DEPOSIT OF £10PP REQUIRED WITH 24 HOURS NOTICE *

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

TODAY'S SPECIALS

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

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

SMALLER PLATES (served from 12pm-3pm)

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 and 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

SOURDOUGH MUSHROOMS (GFA) 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

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

TEMPURA PRAWNS 11.95
Three crispy tempura king prawns served with an asian slaw, lemon wedge, sweet chili sauce and salted fries

BAKED GOATS CHEESE (GFA) 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

BIGGER PLATES (served from 12pm-3pm)

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

HOG ROAST BURGER (GFA) 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 (GFA) 16.25
Black treacle and mustard glazed ham, wedge of west country mature cheddar, asian slaw, beetroot salad, pickles and apple & cider chutney - served with multigrain sourdough bread and salted fries

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

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

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

SUNDAY ROASTS (served from 12pm-3pm)

ROAST TOPSIDE OF BEEF (GFA)	17.95
ROAST SHOULDER OF PORK (GFA)	17.95
CHEFS VEGAN NUT ROAST (V+, GFA)	16.95
CHILDRENS ROAST (UNDER 12) (GFA)	13.95
ADD SIDE OF CAULIFLOWER CHEESE (GFA)	5.00

All our roasts are served with roast potatoes, homemade stuffing, maple roasted parsnips & carrots, sultana braised red cabbage, cauliflower cheese and Yorkshire pudding

DUO OF MEATS 19.95

Pork & Beef

TOASTIES & PANNINIS (served 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

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 CHOCOLATE & PISTACHIO 8.75
With cinnamon sugar, Pistachio ice cream, white chocolate sauce

DESSERTS (served from 12pm-4pm)

SUMMER BERRY PAVLOVA (GFA, V+) 8.50
Meringue, berry compote, vanilla chantilly cream, vanilla ice cream fresh berries and garden mint

DARK CHOCOLATE & SALTED CARAMEL 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 TRIFLE 8.50
Layers of blueberry compote, light vanilla sponge, lemon curd, chantilly cream, fresh blueberries and a scoop of vanilla ice 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...