



While you wait

House marinated olives £7.50

House marinated olives, warm bread,
English rapeseed oil & balsamic dip £10/£15 to share (v) (a.g.f)

Sticky pork bites £8.50 (a.g.f)

Starters

Pulled pork terrine, pear, pickled silver skin,
crackling, sage, toasted sourdough £14 (a.g.f)

Orange glazed chicory, crispy Jerusalem artichoke,
braised red cabbage puree, thyme crumb £14 (a.g.f)(v)

Seafood thermidor, toasted sourdough £18 (a.g.f)

Crispy brie, orange, thyme & cranberry, watercress £12 (v)

Twice baked soufflé, caramelised red onion chutney

Coastal Cheese £14

Stilton £14

Winter squash, candied seeds & sage £16

Wild mushroom & truffle £15

Please make the team aware of any food allergies or intolerances

Please be aware that there may be a slight delay to your food arriving as all of our meals are freshly prepared for each and every guest, especially if you forgo a starter and during busy periods, it's always worth the wait.

Main course

'Helen Edbrooke's local honey' glazed Pork Belly, winter herb potato terrine, parsnips, pear, burnt apple, kale, blackberry, hazelnut, crispy sage, crackling, red wine jus £30 (a.g.f)(n)

Herb marinated chicken thighs, thyme mash, celeriac puree, orange kale, truffled winter mushrooms £27 (g.f)

Oven baked cod, sage crushed potatoes, spinach, winter squash £28 (a.g.f)

Beetroot, fennel seed, cumin carrots, crispy kale, feta, rosemary, orange & hazelnut £26 (a.g.f)(v)(n)

Paradise herd beef & eight arch corbel ale stew, rosemary & parmesan dumplings, root veg crisps £28

West Country 35 day, dry aged
10oz Sirloin Steak £40 or 10oz Ribeye Steak £45
herb salted fries, sautéed winter mushrooms, watercress salad,
a classic peppercorn sauce or Dorset blue vinny sauce (a.g.f)

Fisherman Catch from John The Fish, Wimborne Square
Locally caught fish simply served with a
orange & caper butter or salsa rossa
herb salted fries or buttered new potatoes
watercress & pickled fennel salad or seasonal veg
Please ask our team for todays catch & price (a.g.f)

Sides

Seasonal Veg £6

Watercress & pickled fennel salad £6

Herb salted fries £6

Warm artisan rolls £6

(g.f)=Gluten Free (a.g.f)=Available Gluten Free (v)=Vegetarian (vegan)=Vegan (a.v)=Available Vegan
(n)=Contains Nuts (s)=Contains Sesame

Desserts

Clementine, whiskey, ginger & pistachio trifle £12.50 (n)

White chocolate & cranberry bread & butter pudding, orange custard £12.50

Bay leaf pannacotta, thyme & rosemary, blackberry £12.50 (g.f)

Winter fruit crumble, vanilla ice cream £12.50 (a.g.f)

Mulled Cranborne chase cider poached pear, chocolate & walnut £12.50 (g.f)(n)

The Wimborne Pig Cheese Board
a selection of four cheeses, black lava salted crackers,
quince, celery, caramelised red onion £17 (a.g.f)

At The Wimborne Pig we're proud to serve delicious, locally sourced food with genuine, family-style hospitality. A discretionary 12.5% service charge will be added to your bill, however if you're not completely satisfied with your experience please let a member of our team know.

Gift vouchers are available if you would like to share your experience with friends and family.