

THE
DROVERS
· 17TH CENTURY ·
INN

Wednesday to Saturday Menu

For Customers Seated Outside or in the Garden. Please Place Your Food & Drink Orders at the Bar

SMALL PLATES

Seasonal Soup of the Moment
Sourdough Croutes, House Churned Butter
£4.95

Scotch Egg of the Moment
Vegetable Piccalilli, Garlic Mayonnaise
£5.95

Devilled Whitebait
Mary Rose Sauce
£4.95

Sesame Seed Chicken Goujons
Beetroot Ketchup
£5.95

Wookey Hole Cheddar & Ham Knuckle Fritters
Onion Marmalade
£4.95

Crab and Sweet Chilli Cake
Apple and Pickled Fennel
£6.95

LAND & SEA

Market Fish of the Moment
*Daily Changing from the Brixham Day Boats
with Seasonal Garnish*
£17.50

Pea & Wild Garlic Risotto
Goats Curd, Toasted Pine Nuts and Marjoram Oil
£11.95

Roasted Rump of Lamb
*Confit Potato, Purple Sprouting Broccoli,
Wild Garlic and an Anchovy & Caper Sauce*
£18.50

Sides

*Triple Cooked Chips, Shoestring Fries, Onion Rings,
Creamed Potatoes, Seasonal Greens,
All £3.50 Add 50p for Cheesy Chips*



PUB CLASSICS

The Drovers 7oz House Burger
*Milk Bun, Pastrami, Baby Gem, Tomato, Battered Onion Ring
and a BBQ Mayonnaise*
Choice of Wookey Hole Cheddar or Blue Vinney, Shoestring Fries
£12.95

Brixham Catch of the Day
Triple Cooked Chips, Tartare Sauce, Pea & Mint
Small £9.50 Large £13.50

Seasonal Changing Pie of the Moment
Creamed Potatoes, Hispi Cabbage and Braised Carrot
£11.95

CLARKE & SON'S STEAKS

42 Day Aged Served with Triple Cooked Chips, Flat Grilled Mushroom, Onion Rings, Choice of Peppercorn Sauce or Blue Vinney Butter
Rump £19.95 **Rib Eye** £21.95

*A list of all the ingredients for each dish is available.
Some Dishes can be prepared gluten free. Please ask a member of staff.*

SANDWICHES

*Available Lunch Time Only Wednesday to Saturday
Served on Orchard Bay Rye
or White Sourdough with Shoestring Fries
All £7.95*

Fish Finger
Baby Gem, Tartare Sauce

BLT
*Smoked Back Bacon,
Baby Gem, Beefsteak Tomato*

Wookey Hole Cheddar & Ham Knuckle
Balsamic Onions & House Chutney

SWEETS

All £6.95

Chocolate and Walnut Brownie
*White Chocolate Ice Cream, Glazed Bananas
and Candied Walnuts*

Passion Fruit Cheesecake
*Pineapple Sorbet, Meringue
and a Coconut Crisp*

THE DROVERS INN ARTISAN CHEESE BOARDS MENU

*Served with House Baked Biscuits,
Orchard Bay Russian Rye Bread, Drovers Chutney
Pickled Onions & Baby Apples*

Mini Mousetrap £6.95 **The Full Mousetrap £9.95**
A Selection of Three Cheeses *All Five Cheeses*

Cranborne

*A soft, white, mould-ripened cheese in a traditional
'Camembert' shape. This Cheese has a Wonderful
'mushroomy' aroma with a creamy texture.*

Blue Vinney

*Dorset Blue Vinney is a delightful traditional hard
crumbly blue cheese made from semi-skimmed cow's
milk, Dorset's Finest.*

Driftwood

*Driftwood goats cheese is rolled in ash before the
grey mottled wrinkly coat is encouraged to develop over
the snow white interior. A creamy texture with
an intensely rich flavour.*

Alex James's Goddess

*Goddess is a delicious tasting semi-soft cheese; it's rich taste
comes from the Guernsey cows' milk used to make the curd and
the rind is gently washed in Temperley Somerset Cider Brandy.*

Wookey Hole

*Wookey Hole Cave Aged Cheddar is a traditional cheddar made
on the Ashley Chase Estate in the heart of West Dorset. The
Cheddars are then taken to the Somerset Caves to mature
naturally in an environment which ensures they remain
mouthwateringly moist and packed full of the distinctive,
earthy and nutty flavours of the Caves.*



OUR SUPPLIERS

Country Fare
Local vegetables & Cheese
Poole

Clarke and Son's
Specialist meat suppliers
Sixpenny Handley

Seafest Day Boat
Fish Merchant
Brixham

Orchard Bay Bakery
Artisan Bread
Cranborne

Fluffets Farm
Free Range Eggs
Cranborne

Cranborne Chase Oils
Rapeseed Oil
Cranborne

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