

THE
DROVERS
· 17TH CENTURY ·
INN

Tuesday 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

Sesame Seed Chicken Goujons
Beetroot Ketchup
£5.95

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

Wookey Hole Cheddar & Ham Knuckle Fritters
Onion Marmalade
£4.95

Devilled Whitebait
Mary Rose Sauce
£4.95

Crab and Sweet Chilli Cake
Apple and Pickled Fennel
£6.95

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

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

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

SANDWICHES

Available Lunch Time Only Tuesday 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



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

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.*

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.*

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.*

Blue Vinney

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

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.*



OUR SUPPLIERS

Country Fare
Local vegetables & Cheese
Poole

Clarke and Son's
Specialist meat suppliers
Sixpenny Handley

Seafest Brixham Day Boat
Fish Merchant
Brixham
Cranborne Chase Oils
Rapeseed Oil
Cranborne

Orchard Bay Bakery
Artisan Bread
Cranborne

Fluffets Farm
Free Range Eggs
Cranborne



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