

THE
DROVERS
· 17TH CENTURY ·
INN

Weekday & 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
£4.25

Salad of Heritage Tomatoes
Ewes Curd, Nasturtium Oil, Sourdough Croutes
Small Plate £5.25 Large Plate £11.95

Potted Rabbit Rilette
Piccalilli and Toasted Sourdough
£5.25

LAND & SEA

Market Fish of the Moment
*Daily Changing from the Brixham Day Boats
with Seasonal Garnish*
£15.95

Beetroot Risotto
Ewes Curd, Candied Walnuts and Nasturtium Oil
£11.95

Barbecue Glazed Pork Chop
*Glazed Pineapple, Charred Courgette, Fondant Potatoes,
and a Cider Reduction*
£15.95

Sides

*Triple Cooked Chips, Shoestring Fries, Onion Rings,
Spring Greens, Buttered Courgettes*
All £2.95 Add 50p for Cheesy Chips

SHARING PLATES FOR 2

House Baked Breads & Orchard Bay Sourdough
Olives, Rapeseed Oil, Balsamic, Garlic & Herb Humous
£9.95

Cheddar & Ham Knuckle Ploughman's
*House Chutney, Balsamic Onions, Baby Apples,
Orchard Bay Sourdough*
£11.95

The Drovers Smoked & Cured Fish Platter
*Shell on Prawns, Cured Salmon, Smoked Fish, Smoked Mackerel
and Trout, Wasabi Mayonnaise, Pickled Fennel & Sourdough*
£13.95

PUB CLASSICS

The Drovers 7oz House Burger
Milk Bun, Smoked Bacon, Baby Gem, Tomato 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 £7.95 Large £12.95

Honey & Soy Glazed Ham
Triple Cooked Chips and a Brace of Fried Hen's Eggs
£12.95

Prime Pink-Cut of Pork & Cranborne Cider Sausages
Creamed Potato, Pickled Onion, Savoy Cabbage and a Mustard Jus
£13.95

Daily Changing Fish Cake
Poached Hen's Egg, Spring Greens and a Caper & Garlic Butter
£14.95

Chargrilled Chicken Caesar Salad
Baby Gem, Sourdough Crisps, Smoked Bacon and a Garlic Dressing
£13.95

CLARKE & SON'S STEAKS

42 Day Aged Served with Triple Cooked Chips, Flat Grilled Mushroom, Onion Rings, Choice of Peppercorn Sauce or Tomato Butter
Rump £17.95 **Rib Eye** £19.95

*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 Tuesday to Saturday
Served on Orchard Bay Rye
or White Sourdough with Shoestring Fries
All £6.95*

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 £5.50

**Compressed Strawberries
& Water Melon**
Yuzu Parfait, Basil Syrup, Peppered Meringue

Elderflower Panna Cotta
*Raspberry Sorbet,
Lemon Poppy Seed Sponge*

Milk Chocolate Ganache
*Cherry Marshmallow, Almond,
Cherry Sorbet, Chocolate Soil*

THE DROVERS INN ARTISAN CHEESE BOARDS MENU

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

Small £5.95 **Medium £8.95**
A Selection of Three Cheeses *A Selection of Five Cheeses*

The Full Mousetrap £11.95
All Seven Cheeses to Include the Following:-

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.*

Keens

*A complex unpasteurised Farmhouse Cheddar, full of
character with a lingering flavour. Made on the Keen's family
farm in East Somerset, this cheese was voted
Best Mature Cheddar in the World 2005.*

Black Cow

*An intensely rich cheese with a melt in the mouth texture.
This cheese is made using a special Helveticas starter culture
leaving the cheese speckled with flakes of salt after the maturing
process has taken place.*

Blue Vinney

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

Baronet

*The Taste of France from North Wiltshire!
A semi-soft, rind washed cheese like the French
'Reblochon'. Made using organic Jersey cow's milk
which gives Baronet a rich, creamy, nutty flavour.*

Baron Bigod

*A white bloomy-rind cheese handmade using raw
cow's milk. It has a smooth silky texture and a
golden curd, with long lasting warm earth and
mushroom flavours.*

OUR SUPPLIERS

Country Fare
Local vegetables and dry stores
Poole

Clarke and Son's
Specialist meat suppliers
Sixpenny Handley
Cranborne Chase
Rapeseed Oil
Cranborne

Seafest Day Boat
Fish Merchant
Brixham

Orchard Bay Bakery
Artisan Bread
Cranborne

Fluffets Farm
Free Range Eggs
Cranborne

Longmans
Cheese Specialist
Wincanton

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