

THE
DROVERS
· 17TH CENTURY ·
INN

Sunday 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
£4.50

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

Devilled Whitebait
Mary Rose Sauce
£4.25

Garlic Creamed Mushrooms & Spinach
On Toasted Sourdough
£5.95

Wookey Hole Cheddar & Ham Knuckle Fritters
Onion Marmalade
£4.95

Orchard Bay Bakery Sourdough Bread
Hand Churned Chive Butter, Rapeseed Oil & Balsamic
£6.95

CLARKE & SON'S SUNDAY ROASTS

All with a Selection of Seasonal Vegetables & Yorkshire Puddings

Roasted Loin of Pork
*Crackling, Roasted Potatoes,
Mustard & Cider Sauce*
£11.95

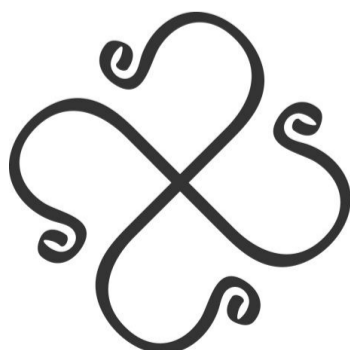
Sirloin of Beef
Roasted Potatoes, Red Wine Jus
£13.95

Roasted Breast of Local Chicken
Roasted Potatoes, Tarragon Jus
£12.95

Children's Roast
Either of the Pork, Beef or Chicken options
£7.95

SIDES

*Triple Cooked Chips, Shoestring Fries, Onion Rings,
Creamed Potatoes, Cavolo Nero, Chantenay Carrots*
All £3.50 Add 50p for Cheesy Chips



PUB CLASSICS

The Drovers 7oz House Burger
Milk Bun, Pastrami, 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 £9.50 / Large £13.50

Squash Risotto
Parmesan, Crispy Sage and Toasted Pine Nuts
£11.95

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

SWEETS

All £6.50

Coffee & Walnut Cake

*Roasted Orange Ice Cream, Charred Orange
Cremé Chantilly & Coffee Meringue*

Warm Treacle Tart

Honeycomb and Vanilla Ice Cream

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

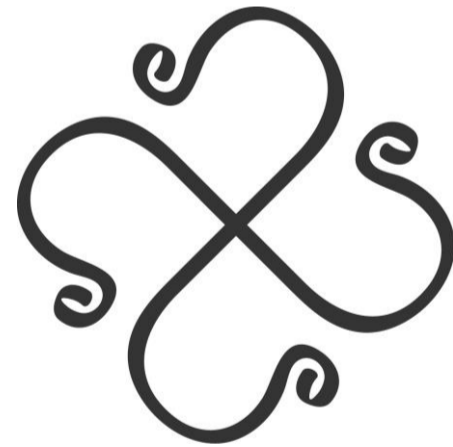
*Wookey Hole Cave Aged Cheddar is a traditional cheddar
made on the Ashley Chase Estate in the heart of West
Dorset. The Cheddars are then taken to the Somerset Caves
to mature naturally in an environment which ensures they
remain mouthwateringly moist and packed full of the
distinctive, earthy and nutty 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 <i>Local vegetables & Cheese</i> Poole	Clarke and Son's <i>Specialist meat suppliers</i> Sixpenny Handley	Seafest Day Boat <i>Fish Merchant</i> Brixham	Orchard Bay Bakery <i>Artisan Bread</i> Cranborne	Fluffets Farm <i>Free Range Eggs</i> Cranborne	Cranborne Chase Oils <i>Rapeseed Oil</i> Cranborne
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