

THE  
**DROVERS**  
· 17<sup>TH</sup> CENTURY ·  
INN

**Tuesday Menu**

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

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**SMALL PLATES**

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**Seasonal Soup of the Moment**  
*Sourdough Croutes, House Churned Butter*  
£4.50

**Garlic Creamed Mushrooms & Spinach**  
*On Toasted Sourdough*  
£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*  
£4.25

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

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**PUB CLASSICS**

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**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

**Squash Risotto**  
*Parmesan, Crispy Sage  
and Toasted Pine Nuts*  
£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 and Cavolo Nero*  
£10.95

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**SANDWICHES**

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*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.*

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## SWEETS

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All £6.50

### Coffee & Walnut Cake

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

### Warm Treacle Tart

*Honeycomb and Vanilla Ice Cream*

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## THE DROVERS INN ARTISAN CHEESE BOARDS MENU

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*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.*



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## OUR SUPPLIERS

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**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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