



FREE HOUSE

PYMORE INN

LUNCH MENU

Marinated Greek Olives 4.95

Roasted tomato soup, basil oil, chives, grilled cheese bites 8

Chicken Caesar salad, duck fat croutons, sweet paprika vinaigrette,
shaved parmesan, crispy capers 9 / 16

Freshly made sandwiches - white or brown bread, with skin on fries

Fish finger, little gem and tartare sauce 12

Chicken, bacon, little gem sandwich with mayo 13

Roasted Mediterranean vegetables, vegan pesto, rocket 11

Roast beef with roasted red pepper salsa 13

Longshore battered Haddock & Chips, crushed broad bean and mint peas, chunky chips,
tartare sauce (gf) 17.50

Dorset beef burger, smoked red cheddar, chopped bacon, relish, American cheese, toasted brioche bun,
beef tomato, little gem lettuce, skin on fries 17.50

Crispy chicken burger, Mexican slaw, toasted brioche bun,
beef tomato, little gem lettuce, skin on fries 17

SIDES

Skin on fries 4.50 Chunky chips 4.50 Truffle chips 5.50

Seasonal greens 4.50 Mixed house salad 4

DESSERTS

Chocolate brownie, chocolate soil, salted caramel, vanilla ice cream 8

Mini Black Forest gateau 8

Tonka bean Vanilla Creme Brulee 8

Blueberry chia pudding pie, granola base, fresh winter berries.

West Country cheese board, artisan crackers, chutney 12

If you do have a food intolerance or allergy and require information in regard to the presence of any allergens in our food or drinks.
Please ask your server and we will be happy to provide this information for you. Although a specific dish may not contain a certain ingredient,
Please be aware that we do use a wide variety of ingredients in our kitchen and foods may be at risk of cross contamination.