



FREE HOUSE

PYMORE INN

DINNER MENU

Warm bread, flavoured butter, marinated olives. 10

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

Welsh Rarebit, whisky glazed pulled brisket, poached egg 11

Gochujang pulled pork Bao buns, spring onions, pickled carrot, black sesame seeds 10

Pea, lemon and mozzarella Arancini, pomodoro sauce 8

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

Pan fried prawns, poached haddock, squid ink tagliatelle, sauteed leeks, shellfish bisque 21.50

Mushroom stroganoff, herby wild rice, pickled vegetable salad 18.50

Dorset Pork Tomahawk steak, apple and stem ginger puree, hasselback potatoes,
braised red cabbage, red wine jus 22.50

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

Dorset beef burger, smoked red cheese, 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. Hasselback potatoes 4.50

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.