



ADMIRAL'S BAR

AVAILABLE 12 PM TILL 2 PM AND 6.30 PM TILL 8.30 PM

LUNCH AND DINNER

NIBBLES	FILBERT'S SEA SALT MIXED NUTS	3.00	OLIVES	2.00
	FILBERT'S DRY ROASTED PEANUTS	3.00	CRISPS	2.00
	FILBERT'S MOROCCAN ALMONDS	3.00	BREAD WITH OLIVE OIL	2.00
SMALL PLATES	SOUP OF THE DAY	7.50	POTTED BEEF BRISKET	8.50
	Croutons and complimenting garnish (VE) <small>**PLEASE ASK A MEMBER OF THE STAFF</small>		Slow-cooked beef brisket in herb butter, served with pickle and toasted sourdough <small>**DAIRY, GLUTEN, MUSTARD, AND CELERY</small>	
	BREADED WHITEBAIT	8.50	SEAFOOD PROVENÇAL	12.50
	Green salad, garlic and chive mayonnaise <small>**Egg, Fish, Gluten and Sulphites/Sulphur Dioxide</small>		Prawns, mussels, and fish fillet mixed, in a spicy tomato and herb sauce, served with crostini <small>**MOLLUSCS, FISH, CELERY, GLUTEN, EGG, MUSTARD, AND SULPHITES/SULPHUR DIOXIDE</small>	
Gambas Pil Pil	9.50			
King prawns cooked in extra virgin olive oil with garlic and chilli served with crostini and lemon wedge <small>**SHELLFISH, FISH, DIARY</small>				
MAINS	EYPE'S MOUTH BEEF BURGER	18.00	CAESAR SALAD (VG)	13.00
	Smoked cheddar cheese, pulled beef brisket, pickles, mayo with lettuce, tomato, and house chunky chips. <small>**gluten, fish, dairy, sesame, celery, Soy, eggs, and Mustard</small>		WITH GRILLED CHICKEN	17.00
	CHARCUTERIE BOARD	17.00	Romaine lettuce, crotons, anchovies homemade Caesar dressing, parmesan, add Grilled Chicken <small>**Gluten, Egg, Fish, nuts, celery and Sulphites/Sulphur Dioxide</small>	
	Prosciutto, milano salami, serrano ham ,pepperoni and chorizo, served with olives, gherkins and crostini <small>**GLUTEN, DAIRY, NUTS, WHEAT, OR LEGUMES.</small>		VEGETABLE LASAGNE VERDI(VG)	15.00
	PALMERS ALE COD	17.00	Layers of a peppers, mushroom and aubergine in a tomato sauce, green pasta sheets, and topped with a white béchamel and creamy cheese <small>**CELERY, GLUTEN, EGG, DAIRY AND NUTS</small>	
	Palmer's brewery beer battered cod, homemade tartar sauce, thick-cut chips, house salad <small>**GLUTEN, FISH, DAIRY, CELERY, SOY, EGGS, AND MUSTARD</small>		EYPE'S MOUTH CURRY	17.00
	WEST COUNTRY SIRLOIN 8OZ	26.50	Our own recipe chicken curry, basmati rice, papadom and mango chutney <small>**GLUTEN, SOY, DAIRY, CELERY AND MUSTARD</small>	
Chargrilled, thick cut chips, grilled tomato and sautéed mushrooms, peppercorn sauce <small>**GLUTEN, DAIRY, CELERY AND MUSTARD</small>				
DESSERTS	STICKY TOFFEE SPONGE PUDDING	7.50	DORSET ICE CREAMS	
	With Purbeck Vanilla Ice cream(VG) <small>**GLUTEN, EGG, DAIRY, LUPIN, NUTS, PEANUTS</small>		1 scoop £3.00, 2 scoops £5.50, 3 scoops £7.50 (VE) <small>**GLUTEN, DAIRY, LUPIN, NUTS, PEANUTS</small>	
	BURNT BASQUE CHEESECAKE	7.50	CHEESE AND BISCUITS	9.50
	fresh berries and fruit compote (VG) <small>**GLUTEN, EGG, DAIRY, LUPIN, NUTS, PEANUTS</small>		Grapes, celery, ale chutney (VG) <small>**GLUTEN, DAIRY, CELERY, MUSTARD AND SULPHITES/SULPHUR DIOXIDE</small>	
COURGETTE CAKE WITH LIME AND PISTACHIOS (VE)	7.50			
served with cream <small>**GLUTEN, DAIRY, EGG, NUTS AND SULPHITES/SULPHUR DIOXIDE</small>				

ALL PRODUCE IS PREPARED IN AN AREA WHERE ALLERGENS ARE PRESENT. FOR THOSE WITH ALLERGIES, INTOLERANCES, AND SPECIAL DIETARY REQUIREMENTS WHO MAY WISH TO KNOW ABOUT THE INGREDIENTS USED, PLEASE ASK A MEMBER OF OUR MANAGEMENT TEAM. **KNOWN ALLERGEN CONTAIN. NUTRITION VALUE APPROX.