

COLONIAL RESTAURANT

KITCHEN

10.00AM – 3.00PM

BREAKFASTS

UNTIL SERVED UNTIL **11.30AM**

SAUSAGE, BACON, TOMATO, EGG, BAKED BEANS, MUSHROOMS, HASH BROWN & BLACK PUDDING WITH TOAST. TEA OR COFFEE 7.50

EGGS, VEGGIE SAUSAGES, TOMATO, MUSHROOMS, BAKED BEANS, HASH BROWN WITH TOAST. TEA OR COFFEE 7.75

2 SLICES OF TOAST & JAM 2.50

ON TOAST 3.50

BEANS OR MUSHROOMS OR EGGS YOUR WAY

MORNING BAP 4.50

BACON OR SAUSAGE OR EGGS

SAUSAGE, BACON, TOMATO, EGG, BAKED BEANS, MUSHROOMS, HASH BROWN – 1.50 PER ITEM

SAVOURIES

SERVED ALL DAY

GIANT SAUSAGE ROLL 3.00

FRESHLY BAKED GIANT SAUSAGE ROLL WITH LINCOLNSHIRE SAUSAGE

TRADITIONAL PASTY 3.50

FRESHLY BAKED CRIMPED PASTY WITH BEEF AND VEGETABLES CHEESE & ONION 3.00 V

FRESHLY BAKED PASTRY SLICE WITH A CHEESE & ONION FILLING

ADD CHIPS 2.00

SIDES

SLICE OF HOMEMADE BREAD & BUTTER GF 1.50

BOWL OF BAKED BEANS 1.75

CHIPS MADE FROM BRITISH POTATOES 3.00

SIDE OF STEAMED VEGETABLES 3.00

STEAMED BUTTERED BABY POTATOES 3.00

CHILDREN'S (FOR UNDER 12'S)

HOMEMADE SOUP 3.00

½ JACKET POTATO 3.50

BUTTER OR BEANS OR CHEESE OR TUNA MAYONNAISE SLICED HAM, FISH FINGERS, CHICKEN BREAST PIECES OR PORK SAUSAGE SERVED WITH BEANS AND CHIPS 4.00

HOMEMADE SOUP

SOUP **FRESHLY MADE** DAILY BY OUR CHEFS WITH

HOMEMADE WHITE OR WHOLEMEAL BREAD.

FLAVOUR VARIES FROM TOMATO & BASIL – VEGETABLE - CHICKEN & SWEETCORN – CARROT & CORIANDER TO POTATO & LEEK BREAD AND BUTTER 5.50 V, GF, DF

JACKET POTATO

LARGE POTATO SERVED WITH BUTTER AND A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH **CHEFS OWN SALAD DRESSING**

BUTTER OR BAKED BEANS 5.50 V, DFI, GFI

DORSET MATURE CHEDDAR CHEESE OR TUNA MAYONNAISE 7.00 GFI

ADD ANOTHER FILLING 2.00

HANDMADE BAGUETTE

CHUNKY AND CRISPY SLICED BAGUETTE FILLED WITH YOUR CHOICE OF INGREDIENTS SERVED WITH A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH **CHEFS OWN SALAD DRESSING** WITH CRUNCHY SALT CRISPS

MEDITERRANEAN VEGETABLES 6.95 V, DFI, GFI

AUBERGINE, MIXED PEPPERS & RED ONION

CORONATION CHICKEN 7.75 GFI

SLICED WHOLE CHICKEN BREAST IN A CURRY MAYO WITH SULTANAS

GRILLED STEAK & ONIONS 7.75 DFI, GFI

HAND SLICED SIDE OF SIRLOIN WITH FRIED ONIONS

GLUTEN FREE BREAD AVAILABLE

HOMEMADE ROLL

SOFT ROLL **BAKED EVERY MORNING** BY OUR CHEFS, WHITE OR WHOLEMEAL, FILLED WITH YOUR CHOICE OF **HOT**

INGREDIENTS SERVED WITH A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH

CHEFS OWN SALAD DRESSING

CHICKEN GOUJONS 6.50

SLICES OF WHOLE CHICKEN BREAST WRAPPED IN A CRUNCHY BATTER

HOMEMADE FISH FINGERS 6.95

SLICES OF COD FILLET WRAPPED IN A CRUNCHY BATTER

ROAST OF THE DAY 6.50 GFI

HAND CARVED ROAST MEAT,

KEY

V = VEGETARIAN, DF = MADE FROM **DAIRY FREE** INGREDIENTS, DFI = **CAN** BE MADE FROM **DAIRY FREE** INGREDIENTS

GF = MADE FROM **GLUTEN FREE** INGREDIENTS, GFI = **CAN** BE MADE FROM **GLUTEN FREE** INGREDIENTS

OUR CHEFS HOMEMADE DRESSING CONTAINS WHEAT AND MUSTARD

LIGHT SNACKS

HOMEMADE PATE

HAND MADE USING CHICKEN LIVERS AND A DROP OF BRANDY WITH OUR HOME MADE RED ONION CHUTNEY, MELBA TOAST WITH A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH **CHEFS OWN SALAD DRESSING 6.50**

GRILLED WEST COUNTRY SARDINES

TWO WHOLE SARDINES CAUGHT AND LANDED ON THE SOUTH WEST COAST ON CHEFS **HOMEMADE TOASTED BREAD** WITH AN ENGLISH MUSTARD SAUCE (WHOLE AS IN HEAD AND TAIL ON) **7.00**

EGGS FLORENTINE

TWO FREE RANGE POACHED EGGS ON STEAMED SPINACH ON TOAST FROM OUR **HOMEMADE BREAD**, COVERED WITH A DORSET MATURE CHEESE SAUCE **7.75** V, GFI

ABBOTSBURY EGGS BENEDICT

TWO FREE RANGE POACHED EGGS ON OUR HOME BAKED HONEY HAM ON TOAST FROM OUR **HOMEMADE BREAD**, COVERED WITH A DORSET MATURE CHEESE SAUCE **7.75** GFI

MUSHROOM PASTA

MACARONI PASTA TUBES WRAPPED IN A CREAM OF MUSHROOM SAUCE **7.75** V

LEMON CHICKEN

WHOLE BREAST OF CHICKEN, SLICED WITH HERBS IN A WHITE WINE AND LEMON SAUCE WITH POTATO WEDGES **8.75**DFI

MOROCCAN MEDLEY

WHOLE CHICK PEAS WITH GRILLED AUBERGINE, RED, GREEN & YELLOW PEPPERS, RED ONION AND SUN DRIED TOMATO WITH A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH **CHEFS OWN SALAD DRESSING 9.50** V,DF,GFI

HOME BAKED HONEY HAM

SLICES OF WHOLE HAM THAT HAS BEEN COOKED SLOWLY, GLAZED WITH HONEY AND DEMERARA SUGAR AND BAKED TILL GOLDEN WITH TWO FREE RANGE FRIED EGGS WITH RUNNY YOLKS AND BRITISH POTATO CHIPS **9.50** GFI

CHICKEN PIRI PIRI

PAN FRIED SLICES OF WHOLE CHICKEN BREAST COATED IN PIRI PIRI POWDER WITH FRIED POTATO WEDGES WITH A SIDE OF BABY MIXED LEAVES, SLICED CUCUMBER AND SALAD TOMATO, DRESSED WITH **CHEFS OWN SALAD DRESSING 9.50** DFI, GFI

ALL OF OUR MEALS ARE PREPARED AND COOKED BY OUR CHEFS USING LOCAL PRODUCE AND SUPPLIERS WHERE POSSIBLE.

THEY ARE PREPARED AND COOKED TO ORDER SO THERE MAY BE A SLIGHT DELAY IN SERVICE AT OUR BUSY PERIODS.

PLEASE ASK BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.

CHEFS SPECIAL

ABBOTSBURY HOMINY PIE

OUR BESTSELLING DISH

SHORTCRUST PASTRY FILLED WITH DORSET BLUE VINNEY CHEESE, WATERCRESS, LEEKS AND NEW POTATOES SERVED WITH SEASONAL VEGETABLES AND A DORSET MATURE CHEESE SAUCE **10.95** V

ABBOTSBURY BEER BATTERED COD

USING OUR OWN TROPICAL THUNDER BEER WE CREATE A LIGHT BUT CRUNCHY BATTER COVERING A FILLET OF COD SERVED BRITISH POTATO CHIPS, PEAS & HOMEMADE TARTAR SAUCE **10.50**

CHICKEN AND LEEK CRUMBLE

IN AN INDIVIDUAL PASTY CASE, SLICED WHOLE CHICKEN BREAST & LEEKS BOUND IN A CREAM SAUCE WITH A SAVOURY CRUMBLE WITH STEAMED VEGETABLES & BUTTERED BABY POTATOES **10.95**

SUNDAY ROAST (SORRY, FRESHLY COOKED JUST FOR SUNDAYS)

HAND SLICED ROAST MEAT WITH FRIED POTATOES, YORKSHIRE PUDDING, STEAMED VEGETABLES WITH ALL THE TRIMMINGS **9.95** DFI, GFI

SALADS

COTTAGE CHEESE

COTTAGE WITH FRESH CHIVES, BABY MIXED LEAVES AND MINI GEM LETTUCE, SLICED CUCUMBER AND SALAD TOMATO DRESSED WITH **CHEFS OWN SALAD DRESSING 8.75**

CHICKEN CAESAR

SLICED CHICKEN BREAST ON A BED OF CRISP MINI GEM LETTUCE WITH SMOKED BACK BACON, SHAVED PARMESAN, CROUTONS AND A CAESAR DRESSING **9.75**

DORSET BLUE VINNEY

CRUMBLED DORSET BLUE CHEESE TOSSED WITH MIXED SALAD LEAVES, BEETROOT AND CROUTONS, DRESSED WITH BALSAMIC VINAIGRETTE **10.50**

WARM SALAD

WEST COUNTRY SARDINES

BABY MIXED LEAVES AND MINI GEM LETTUCE, SLICED CUCUMBER AND SALAD TOMATO DRESSED WITH **CHEFS OWN SALAD DRESSING 8.75**

PUDDING 5.50

HOMEMADE PUDDINGS FOR THOSE WITH A SWEET TOOTH
LEMON TART WITH CREAM

BREAD & BUTTER PUDDING WITH CUSTARD

INDIVIDUAL **CHEESECAKE** WITH CREAM

GLUTEN FREE PUDDING ALWAYS AVAILABLE — PLEASE ASK FOR CHOICE