

# REEF ENCOUNTER

BAR AND GRILL

BRUNCH

# BRUNCH

MONDAY TO SATURDAY TIL 4PM

## BRUNCH

### FULL DORSET 8.00

OUTDOOR-REARED PORK SAUSAGE, BEST BACK BACON, TWO POACHED FREE RANGE EGGS, SAUTEED POTATOES, MUSHROOM, CHERRY VINE TOMATOES, FRESH BAKED DORSET FARMHOUSE TOAST

### FULL VEGGIE (v) 8.00

TWO POACHED FREE RANGE EGGS, PAN-FRIED HALOUMI CHEESE, WILTED SPINACH, SAUTEED POTATOES, MUSHROOMS, VINE TOMATOES, FRESH BAKED DORSET FARMHOUSE TOAST

### SALMON, AVOCADO AND EGGS 8.50

THICK CUT WYE VALLEY SMOKED SALMON, RIPE AVOCADO, POACHED FREE RANGE EGGS, COUNTRY STYLE POTATOES, RED WATERCRESS AND SOURDOUGH TOAST

### VEGAN BREAKFAST 8.00

ZUCCHINI FRITTER, HOMEMADE FALAFEL, HUMUS, ROASTED VINE TOMATOES, FLAT MUSHROOMS, WILTED SPINACH AND CHAR-GRILLED FLATBREAD (v/o)

### FRENCH TOAST 6.80

POSH EGGY BREAD. THICK CUT, LOCALLY BAKED FARMHOUSE BREAD WITH MAPLE SYRUP AND BACON OR BERRIES

### TODAY'S HOMEMADE FRITTATA 8.00

AN ITALIAN-STYLE OVEN BAKED OMELETTE, WITH TODAY'S FILLING, FRESH GREEN SALAD, HOUSE DRESSING AND TOASTED SOURDOUGH

## SALADS

### SUPERFOOD 12.50

TABOULEH COUSCOUS, ROASTED PEPPERS, ROCKET, PUMPKIN SEEDS, FRESH CHILLI, ROAST BUTTERNUT SQUASH AND A LEMON, CHILLI AND MINT YOGHURT DRESSING.

ADD HALOUMI SKEWER 3.50    ADD CORN FED CHICKEN BREAST 4.00

### HOUSE CAESAR 14.00

CHICKEN BREAST, COS LETTUCE, AVOCADO, PANCETTA, HERB CROUTONS, PARMESAN, FREE RANGE EGG

### STICKY BEEF 13.50

SWEET SOY GLAZED STEAK, ASIAN SLAW, HONEY ROAST PEANUTS, GREEN BEANS

## SIDES

HOMEMADE ONION RINGS 3.50

SWEET POTATO FRIES 3.50

SHOESTRING FRIES 3.00

MAC 'N' CHEESE 4.00

CORN ON THE COB 3.50

BUTTER & CHIVE NEW POTATOES 3.50

MIXED SALAD 3.50

## LIGHT LUNCH

### TODAY'S SOUP 6.50

HOMEMADE, FRESH ARTISAN BREAD

### THICK CUT SMOKED SALMON 7.60

LEMON AND DILL OIL, FRESH BAKED SOURDOUGH, CHARRED LEMON AND CAPER BERRIES

### SIZZLING CHORIZO 7.00

ROASTED WHOLE BON BON CHORIZO AND RED PEPPERS, OLIVES, HOUSE AIOLI AND CIABATTA

### WHIPPED ROSARY GOAT'S CHEESE 6.80

CANDIED WALNUTS, HONEY DRIZZLE, HERB CROUTONS AND DRESSED BEETROOT AND SPRING ONION BABY GEM SPEARS

### POTTED SALT BEEF 7.00

RILLETES OF TENDER, SLOW COOKED SILVERSIDE, CORNICHONS, BRIOCHE TOAST AND HOUSE RED ONION MARMALADE

## LUNCH PLATES

### CHICKEN & CHIPS 9.00

CORN FED CHICKEN BREAST, SHOESTRING FRIES AND FRESH GREEN SALAD

### STEAK FRITES 10.00

FLATIRON STEAK, SHOESTRING FRIES AND VINE TOMATOES

### HEC PLATE 8.50

WILTSHIRE HAM, FREE RANGE FRIED EGGS AND CHIPS

### FALAFEL PLATE 8.50

HOMEMADE FALAFEL, HUMUS, TSATSIKI, FLATBREADS, OLIVES AND ROASTED RED PEPPERS

## SANDWICHES

### VILLAGE CLUB 8.50

FRESH, CHAR-GRILLED BREAST OF CHICKEN AND BEST BACK BACON, EGG MAYONNAISE, LETTUCE AND TOMATO TRIPLE DECKER ON TOASTED WHITE BREAD, WITH A FRESH GREEN SALAD

### FISH FINGER 8.50

HOMEMADE FISH FINGERS FROM FRESH POLLOCK, WITH TARTARE SAUCE AND MIXED LEAF ON CHUNKY WHITE DORSET FARMHOUSE BREAD, WITH A FRESH GREEN SALAD

### BRIE AND PANCETTA 8.50

SOMERSET BRIE, PANCETTA, BEEF TOMATO, BABY GEM SPEARS AND CHILLI JAM ON A SOURDOUGH ROLL, FRESH GREEN SALAD

### SMASHED AVOCADO TOAST 5.50

RIPE AVOCADO, FRESH CHILLI AND LIME JUICE ON TOASTED SOURDOUGH  
ADD SMOKED SALMON 3.00    ADD BACON 2.00