

Osmington Mills

THE COUNTRY CLUB

Lunchtime

CIABATTAS

All served with salad garnish and crisps

Grilled Chicken, Bacon and Mayo

Cheddar Cheese and Red Onion Chutney 

Tuna and Red Onion Mayo

Beer Battered Mini Fish Fillet with Tartare Sauce

Bacon, Lettuce and Tomato

Deep Fried Wholetail Scampi with chips, garden peas and tartare sauce

4oz Cheeseburger with fries, half griddled corn cob  available

Handcrafted Brie and Sun Dried Tomato Quiche with salad and new potatoes 

EXTRAS

Fries  | **Beer Battered Onion Rings**  | **Garlic Ciabatta** 

Children's

All kids meals served with Crudités

Cheese and Tomato Pizza with fries 

Grilled Chicken Breast with new potatoes and broccoli 

Spaghetti Bolognese with garlic ciabatta

Child's Fish and Fries with peas and tartare sauce

Cheeseburger with fries 

DESSERTS

Chocolate Brownie with ice cream  

Sweet Waffle with ice cream and strawberry sauce 

White Chocolate Cookie Dough with ice cream 

Allergens and Dietary Requirements  **VEGETARIAN**  **VEGAN**  **GLUTEN FREE**
If you have any questions re. allergens please ask a member of the team.

All our dishes are made in an environment that contains gluten, we therefore cannot offer gluten free items.

We can however offer gluten ingredient free dishes. All weights quoted are approximate before cooking and fish dishes may contain small bones. All items may contain traces of gluten, shellfish, crustaceans and nuts.

Sunday Roast

Served Sunday
Midday - 3pm

Please see the
specials board

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THE COUNTRY CLUB

Evening

STARTERS

Tomato and Goat's Cheese Tart with baby leaves and balsamic drizzle **V**

Pan Seared King Prawns with garlic and chilli butter, finished with grilled lemon and and garlic ciabatta **Gf** available

Crispy Chicken Bites tossed in an Asian ginger, garlic and chilli sticky sauce, finished with spring pea shoots

Moroccan Tempura Battered Cauliflower Bites with a cool ranch dressing and fresh coriander **Ve** **Gf**

Garlic and Parsley Ciabatta **Ve**

Garlic and Parsley Ciabatta with Cheese **Ve**

MAINS

Teriyaki Noodle Bowl with crunchy vegetables, topped with pan fried salmon or grilled chicken

Hand Crafted Rich and Creamy Beef Lasagne served with garlic ciabatta and dressed spring leaves

Tanglefoot Beer Battered Fish and Chips with garden peas, tartare sauce and finished with Dorset sea salt

Ranch House Burger locally made beef burger, crispy streaky bacon and melted cheddar cheese, finished in a brioche roll with dill mayo, served with fries, half griddled corn cob and beer battered onion rings **Gf** available

Vegan Beyond Burger with applewood smoked cheese, lettuce, tomato, fries and half griddled corn cob **Ve**

Mexican Grilled Chicken Burger marinated chicken breast in chilli and orange, topped with chilli cheese, finished in a brioche roll with sliced tomato and ranch dressing, served with fries, half griddled corn cob and beer battered onion rings

8oz Grilled Garlic Sirloin Steak with chips or new potatoes, served with buttered mushrooms, half grilled plum tomato and garden peas **Gf**

Grilled Gammon Steak with chips or new potatoes, served with buttered mushrooms, half grilled plum tomato, fried egg or pineapple ring and garden peas **Gf**

Seasonal Pie handcrafted pie of the day, with new potatoes and buttered seasonal vegetables

Wholetail Scampi served with chips, garden peas, spring pea shoots, grilled lemon and tartare sauce

Vegan Wild Rice Bowl with edamame beans, stir fry vegetables tossed in an Asian ginger, garlic and chilli sticky sauce, served with vegetable spring rolls **Ve**

Steak Salad thin slices of sirloin steak on a bed of leaves with crumbled stilton **Gf**

EXTRAS

Fries **Ve** | **Beer Battered Onion Rings** **Ve**

Wild Rice **Ve** **V** | **Griddled Corn Cob** **Ve** **V**

Buttered New Potatoes **Ve**

DESSERTS

Please ask your server for our selection of desserts for today

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WATERSIDE