# Autumn Menu

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Breakfast (09:30 – 11:00)		<b>Mains</b> (12:00-15:15)
Smokehouse Breakfast	11.50	Falafel, Halloumi and Tomato B
Cumberland sausage, streaky bacon, mushroom, tomato, beans, fried $\ensuremath{egg}$ and toasted bloomer		4oz Beef Burger with cheese, bur
Large Smokehouse Breakfast	14.25	4oz Beef Burger, mushroom, Dors
Two Cumberland sausages, streaky bacon, mushroom, tomato, beans, two fried eggs and toasted bloomer		Add: Smoked Beef Brisket or Sm
Vegetarian Breakfast (v)	10.25	Pulled Bun
Veggie sausage, mushroom, tomato, beans, fried egg and toasted bloomer		Served with dill slaw, pickled cucumber & f Smoked pork shoulder with apple Sticky Jackfruit with BBQ sauce
American Style Pancakes	8.25	Smokehouse Nachos (v)
Smoked bacon & maple syrup		Served with ranch dressing, BBQ sauce, m
Summer berries & whipped cream (v)		guacamole
Smokehouse Buns	6.75	Add: Smoky Chicken, or Jackfru
Bacon, Sausage, or Egg		Chicken Caesar Salad
Extras: Bacon or Egg (1.50 each), Sausage (2.00)		Smoked chicken, little gem lettuce, parme:
White Toast with a selection of jam or marmalade	3.95	Caesar dressing
Cheesy Potato Rosti with Mushroom & Fried Egg (v)	7.95	Smoked Pork Belly
Baguettes (11:00 – 15:15)		Smoked for 6 hours finished on the charco rosti, roasted carrots, curly kale, apple chi
(all served with sea salt and pepper crisps)		Smokey Spiced Brisket
Beef Brisket, horseradish mayo, shallots and rocket salad	10.95	Creamy mash, tenderstem broccoli, bourb
Chicken Caesar salad	10.25	
Mature cheddar with house piccalilli (v)	9.95	Children's Menu
Book now for our Sunday Roa	Chicken Goujons, fries and beans	
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#### Book now for our Sunday Roast **Platter**

#### Sharing Roast Platter for two

Smoked Beef Brisket, Whole Smoked Chicken Leg and Smoked Belly of Pork with:

Hog in Blanket, Beef-fat Roast Potatoes, Selection of Vegetables, Yorkshire Pudding and Beef Jus 50 (25 per person)

Add on Cauliflower Cheese Gratin 5.50

 $^st$ Starters and puddings also available, platter served only on Sundays

Falafel, Halloumi and Tomato Burger and fries (v)	16.50
4oz Beef Burger with cheese, burger sauce and fries	17.25
4oz Beef Burger, mushroom, Dorset Blue Vinny and fries	17.95
Add: Smoked Beef Brisket or Smoked Pork Shoulder	4.95
Pulled Bun  Served with dill slaw, pickled cucumber & fries. Choose from:  Smoked pork shoulder with apple compote & stuffing	14.95
Sticky Jackfruit with BBQ sauce (v)	13.50
Smokehouse Nachos (v) Served with ranch dressing, BBQ sauce, mozzarella, tomato salsa & guacamole	9.25
Add: Smoky Chicken, or Jackfruit	4.95
Chicken Caesar Salad	13.50
Smoked chicken, little gem lettuce, parmesan, croutons & Caesar dressing	
Smoked Pork Belly	18.25
Smoked for 6 hours finished on the charcoal grill, served with potato rosti, roasted carrots, curly kale, apple chutney and cider sauce	
Smokey Spiced Brisket Creamy mash, tenderstem broccoli, bourbon jus	19.50

Chicken Goujons, fries and beans	7.50
Sausages, fries and beans	7.50
Mac 'n' Cheese (v)	7.50

#### Sides

Caesar Salad with parmesan & Caesar dressing	7.50
French Fries (v)	4.95
Belly Pork Burnt Ends	8.50
Loaded Fries	8.25
Pulled Pork, pickled chilli, mozzarella, BBQ sauce &	
ranch dressing	
Mac 'N' Cheese (v)	7.50
Cauliflower cheese gratin (v)	5.50

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens. Information on the 14 legally recognised allergens is available upon request. We are unable to provide information on any other allergens. We are not able to cater for severe allergies as cross-contamination may occur. We are only able to take card payments.

# Lore of the Sky Sweets and Hot Drinks

09:30 - 17:00

#### Cakes

Dorset Apple Cake with Rodda's clotted cream (v)	4.95
Carrot Cake with cream cheese (v)	
Odrrot Odke with cream cheese (V)	4.95
Orange Polenta Cake, with butter cream (v)	4.95
Banana & Peanut Butter Flapjack (v)	3.50
Add 2 scoops of Vanilla Ice-Cream	3.25
Croissant (v)	3.95
Pain au Chocolat (v)	3.50
Toasted Teacake with butter $(v)$	3.25

#### \*Subject to availability

#### **Puddings**

Bread and Butter Pudding with custard (v)	6.50
Treacle Tart with vanilla-bean ice cream (v)	6.95
Dark Chocolate and Burnt Orange Cheesecake (v)	6.75
Key Lime Pie with whipped cream $(v)$	6.50

#### Ice-Cream Tubs

Clotted Cream, Vanilla, Strawberry, Honeycombe Delight, Chunky Chocolate, Mint Choc Chip,

Vanilla (Ve), Alphonso Mango Sorbet (Ve)

### Coffees

Espresso	2.45
Latte	3.95
Americano	3.75
Flat White	3.95
Cappuccino	3.95
Hot Chocolate	4.00
Posh Hot Chocolate	5.00
For Oat Milk, add:	0.25

<sup>\*</sup>Price as above for Decaf

#### Teas

2.95

Peppermint Green Lemongrass & Ginger Redbush

#### Bar Snacks

Flavours varied

Crisps	2.75
Salted	
Salt & Vinegar	
Cheddar & Shallot	
Beef & Honey Mustard	
Truffle & Rosemary	
House Crackling	2.95
Salted or Smokey	
Pork Scratchings Tub	2.95
Flavours varied	
Tub of Peanuts	2.95

3.95

## Merchandise

Compton Caps Compton Beanie	15.00 15.00	Gritchie Pint Glass Gritchie Half-Pint Glass	6.00 5.00
Ashcombe Honey (227g)	6.50	Gritchie 4 Glasses Deal	12.00
Ashcombe Honey (340g)	8.50	Gritchie Bar Runner	8.50



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