

lunch menu



to begin...

Home made soup of the day served with a chunk of rustic bread	£5.95
Local smoked mackerel pate with lemon & herb leaf salad rustic bread & gooseberry jam	£6.25
Portland crab cakes with lemon chutney & sweet chilli sauce	£6.95
Prawn & avocado cocktail with brandied mayonnaise	£6.95
Pearls of watermelon V Charentais & honeydew melon, with summer strawberries topped with mango sorbet & passion fruit	£6.50

good things to share

Marinated olives & feta cheese V in chilli, garlic & herbs	£3.75
Heights bread V served warm topped with melting blue vinny & roasted tomatoes, with oil & balsamic	£3.95
Crunchy herb risotto bites V deep fried & served with salsa	£4.25
Spicy prawns deep fried & served with sweet chilli dip	£6.25

hot sandwiches

Toasted hatched bun filled with your choice from the following, served with dressed mixed leaves & fries.

Dorset breakfast scrambled egg, grilled crispy bacon, mushrooms & tomato	£7.95
Hot steak in a honey mustard sauce	£9.95
C.B.L.T. a layer of lettuce topped with warm grilled chicken, crispy bacon, tomato & mustard mayonnaise	£8.95
Roasted Summer vegetables V topped with melting creamy goats cheese	£7.95

sandwiches

Served on white or wholemeal bread with your choice of today's soup or a side salad or add fries for £1 extra.

Portland crab with lemon, black pepper & mayonnaise	£6.95
Smoked salmon & cream cheese	£6.95
Dorset egg mayonnaise V with cracked black pepper & cress	£5.95
Flaked tuna with sweet corn & lemon mayonnaise	£5.95
Dorset honey roast ham with English mustard	£5.95
Dorset cheddar cheese with home made chutney	£5.95
Sea prawns with Marie Rose sauce	£6.95

seaside specials

Portland Crab chowder <small>regular</small> £13.50 Portland crab, Lyme bay scallops, prawns, mussels, monkfish, natural smoked haddock & potatoes in a rich Dorset cream sauce	
Cod & chips <small>small</small> £9.50 <small>regular</small> £12.50 skinless fillets of cod fried in Chesil ale batter, with home made tartare sauce, chips & minted peas	
Mussels <small>small</small> £9.95 <small>regular</small> £14.95 with garlic, herbs, white wine & cream served with rustic bread and fries	
Fish pie £9.95 mustard & parsley cream over delicious chunks of cod & salmon, topped with light fluffy mashed potato, served with minted peas & grilled tomato	
Crab cake salad £8.95 3 homemade Portland crab cakes served with a sweet chilli dip, lemon chutney & a light side salad	
Grilled tuna steak £14.50 with lime & coriander butter set on a lime & coriander leaf salad with a light chilli jam	

Chef's favourites

Some favourite dishes from our chefs.

Heights ham, eggs & chips £9.50 Dorset honey roasted ham & asparagus on a toasted muffin with baby spinach & warm tomato chutney, topped with fried eggs	
Wessex pie £9.95 deep braise of Wessex beef, shallots & mushrooms, with a rich Chesil ale sauce, served with cheesy potatoes & seasonal vegetables	
Chicken & leek lattice £9.95 breast of chicken in a creamy sauce with leeks & grain mustard under a lattice crust, served with cheesy potatoes & seasonal vegetables	
Mediterranean risotto V / vegan £8.95 braise of Arborio rice laden with sun dried tomatoes, spinach & roasted Mediterranean vegetables	
Dorset omelette V £8.50 with your choice of the following fillings local cheddar, field mushrooms or Dorset honey roast ham, served with a fresh salad	
Lamb tagine £10.50 a lightly spiced Moroccan stew with apricots & couscous	
Wessex roasted belly pork £12.95 on a bed of colcannon, with caramelised apple, spinach & scrumpy cider sauce	
Goats cheese pasta parcels V £9.75 with mozzarella, sun dried tomato & black olives in a creamy mushroom & spinach sauce	

grills

Served with mixed leaves, onion rings & fries.

Luxury cheeseburger £9.75 topped with gruyere & caramelised onions	
Rib eye steak (8oz uncooked) £18.50 with grilled tomato, minted peas & hollandaise sauce	
Char grilled gammon £10.95 topped with pineapple served with tomato, mushrooms & minted peas	

Summer salads

Light Summer salads with an emphasis on using local produce.

Chicken Caesar salad £9.95 Romaine lettuce with a Caesar dressing topped with grilled chicken, crispy bacon, croutons & shaved parmesan	
Avocado & prawns £9.50 tossed with local leaves, spiced tiger prawns & lime dressing, served with a rustic bread	
Blue vinny mushroom V £8.50 a large field mushroom baked with apple, celery, walnut & Dorset blue vinny set on a pear, walnut & leaf salad	
Seafood plate £10.95 smoked mackerel, Bridport smoked salmon & prawns, served with a chunk of rustic bread, lemon mayonnaise, lemon & a side salad	
Farmhouse plate V £8.95 coastal cheddar, Blue Vinny & Dorset smoked red cheese served with our own chutney, fruit coleslaw, apple, with rustic bread & a side salad	
Parma ham & poached pear £8.95 with carrot & sultana couscous, honey & ginger dressing	

happy endings...

All homemade... all delicious!

Portland Mess £6.50 crushed meringue with Dorset double cream & raspberries, under a crisp sugar crust	
Dorset cream tea £6.95 a crunchy scone & brandy snap base topped with home made cheesecake hiding rich strawberry jam, topped with summer strawberry ice cream, served with clotted cream	
Apple & sultana tatin £6.50 sweet bramley apples baked under buttery puff pastry, topped with home made honey ice cream	
Classic crème brulee £6.95 a Dorset egg custard served under a molten sugar crust with sweet melba toast & fresh rhubarb confit	
Glazed lemon tart £6.50 with lemon sorbet & orange coulis	
Bread & butter pudding £6.95 served warm with vanilla cream & blackberries	
Chocolate torte £6.95 a light chocolate torte with white chocolate sauce & Dorset double cream ice cream	
Farm house cheese board £7.95 local cheeses with Dorset biscuits, celery & grapes	
Home made ices £5.95 3 scoops, your choice from the following:	
Ice creams Honey Dorset double cream Strawberry Chocolate	Sorbets Lemon Mango Blackcurrant