

# KIDS MINI MENU

Our younger diners are always in mind when our Executive Chef, Matt Budden, is planning his menus, but this time they have had a direct hand in what went onto our kids menu. Working together with his children, trying out the recipes and having a lot of messy fun in our kitchens – we now know who the real bosses in the kitchen are!!

This mini menu has been sourced from local, sustainable, farms within Dorset & Hampshire to give you a choice of fresh, healthy & tasty dishes for your future foodies.

## 1 COURSE FOR £5 OR 2 COURSES FOR £8

Cucumber & Carrot Hummus, Flat Bread (V)

Soft Taco, Crushed Avocado  
Crispy Chicken  
Or  
Pumpkin Falafel (VG)

Spaghetti, Grated Parmesan  
Bolognese  
Or  
Homemade Tomato Sauce (VG)

Hoddington Burger

Mini Stokes Marsh Farm Steak (GF)

Baked Meatballs, Tomato Sauce (GF)

Add a Side of your choice;

Sprouting Broccoli, Roast Parsnips, Baby Spinach, Peas, Green Salad  
Sweet Potato Fries, Mash, French Fries

-----

Purbeck Ice Cream – Choice of Strawberry, Chocolate or Vanilla (V)  
Pancake Stack, Berry Compote & Maple Syrup (V)  
Sliced Fresh Fruit (VG)

Nothing to their liking? If your children are a little more adventurous then we are more than happy to reduce the size of any of our main menu dishes.

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink.

V denotes suitable for vegetarians, VG denotes suitable for vegans, GF denotes our gluten free dishes





# KIDS MINI MENU