THE MUSEUM INN

PUB • FOOD • ROOMS

'A Sunday well spent brings a week of content'

Homemade bread £2.50 Mediterranean olives £3.95

To Start

Spiced butternut squash soup, toasted seeds	£5.95
Twice baked Wookey Hole Cheddar cheese soufflé, walnut salad	£7.95 (**V**)
Chicken liver parfait, quince chutney, toasted bread	£8.95
Beetroot and fennel cured salmon, crème fraiche, saffron pickled shallot	£7.50
Pumpkin & sage pearl barley risotto, Dorset Greek-style yogurt	£6.95
Smoked Dorset pheasant breast, celeriac remoulade, blackberries, cherry and red wine	£7.95
Seared hand dived scallops, cauliflower puree, black pudding and green beans	£9.50

Main Course

Roast aged sirloin of local beef, Yorkshire pudding	£17.50
Roast whole Dorset partridge, bread sauce	£16.50
Roasted 'Iron Aged' pork loin, apple sauce	£16.50

'Sunday Roasts are served with roast potatoes, roasted parsnips, cauliflower cheese, seasonal vegetables and splashing's of gravy'

Roasted 'Creedy Carver' duck breast, duck croquette, braised red cabbage, port jus	£21.50
Museum's burger with smoked bacon and smoked cheese, garlic mayo, chips	£12.95
Golden fried gnocchi, tender stem broccoli, goats curd, pumpkin puree, rocket	£13.95 **(V)**
Quinoa stuffed aubergine, pan fried halloumi, Moroccan spiced vegetable stew	£13.50 **(V)**
Sixpenny ale battered haddock, chips and crushed peas	£13.95

Sides £3.00

⚜ Greens & Bacon ⚜Triple cooked chips

⚜ Skinny Fries ⚜ Mixed Leaf salad ⚜ Seasonal Vegetables

All of our produce is sourced from local Estates and Farms close to the Museum Inn, working with the Seasons where possible. As all of our ingredients are not listed please let us know if you have any special dietary requirements.

Please note a discretionary service charge of 10% will be added to your bill.