BANKES ARMS
CORFE CASTLE

VILLAGE PUB & DINING WITH ROOMS

SUNDAY MENU

Our kitchen team create these dishes using produce that we aim to source locally wherever possible. We are proud to support our local suppliers.

SNACKS & STARTERS

Marinated olives, fresh bread, whipped butter 4

Crisp braised pork shoulder, burnt apple puree, crispy onion 6

Whitebait, tartare sauce 4

Curtis butchers of Wareham pork sausage, English mustard 2.5

Chickpea hummus, feta, parsley oil, toasted seeds 4

Mushroom & port parfait, pickled shimeji mushrooms, chives 10

Jerusalem artichoke soup, almonds, garlic oil, bread 9

Oak smoked salmon with crème fraiche, cucumber & capers 12.5

Ham hock terrine with mustard, celeriac remoulade, capers & parsley 12.5

IDEAL TO SHARE

Baked Camembert, walnuts, pickled red onion, apple chutney, bread 22

Dorset real cure charcuterie, marinated olives, bread, & pickles 21

MAINS

Our traditional roasts are served with Yorkshire pudding and all the trimmings

Roast sirloin of British beef 21

Crispy pork belly 19

Roast chicken supreme 18

The mixed roast: beef, pork & chicken 26

Vegetable roast slice with pumpkin, sunflower seeds & mushrooms
with potatoes roasted in olive oil and vegetarian gravy 18

Side of cauliflower cheese 4.5

Steakburger with smoked bacon, American cheese, pickles, house sauce, slaw & fries 21

Whole gilthead bream, with samphire, fennel, caper butter & fries 25

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 8

Apple & blackberry crumble with ice cream or custard 8

Dark chocolate brownie with vanilla ice cream 8

Cheese and biscuits with grapes and real ale chutney 12

Ice creams & sorbets 2.5 per scoop

Before you order, please inform a member of staff if you have a food allergy or intolerance. Fish may contain small bones; game may contain shot. For tables of 8 and above a discretionary service charge of 12.5% will be added to your bill.