BANKES ARMS
CORFE CASTLE

VILLAGE PUB & DINING WITH ROOMS

DINNER

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

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

STARTERS

Mushroom & port parfait, pickled shimeji mushrooms, chives 10

Jerusalem artichoke soup, almonds, garlic oil, bread 9

King scallops, pancetta, apple puree & braised fennel 13.5

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

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

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

MAINS

Beer battered haddock with chips, crushed peas, tartare & curry sauces 19

Cured & pressed pork belly, dauphinoise potato, squash, apple, pork & chicken sauce 26

Hake supreme, roasted cauliflower and puree, chorizo, almonds & sultanas 24

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

Potato gnocchi, caponata sauce, basil pesto, White Lake pecorino 19

10oz Ribeye of beef with café de Paris butter, mushrooms, spinach & a smoked tomato compote, watercress & fries 35

SIDES

Koffman fries 4.5

Dauphinoise Potatoes 5

Tenderstem broccoli, pesto, lemon 5

Roasted carrots, miso butter, chives 5

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.