BANKES ARMS

CORFE CASTLE

TRADITIONAL 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 with bread & whipped butter 7.5

Crisp braised pork shoulder croquette with burnt apple puree & crispy onions 6

Warm Scotch egg made from Purbeck pork with date ketchup 8

Whitebait with tartare sauce 4

Curtis butchers of Wareham pork sausage with English mustard 2.5

Chickpea hummus with feta, parsley oil & toasted seeds 4

STARTERS

Mushroom & port parfait with pickled shimeji mushrooms & chives 10

Jerusalem artichoke soup, almonds, garlic oil, bread 9

King scallops, crispy pancetta, apple puree & braised fennel 13.5

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

IDEAL TO SHARE (or not!)

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

Dorset real cure charcuterie, marinated olives, bread & pickles 25

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 fillet with roasted cauliflower & puree, confit potato, chorizo, almond & sultana 24

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

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

8oz Ribeye of beef with café de Paris butter, mushrooms, spinach & a smoked tomato compote, watercress & fries 35

ON THE SIDE

Koffman fries 5 (add confit garlic & Pecorino 1.5)

Chips 5 (add confit garlic & Pecorino 1.5)

Buttered new potatoes 5

Buttered kale with sherry vinegar 5

Cauliflower cheese 5

Before you place your 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.