BANKES ARMS

CORFE CASTLE

TRADITIONAL VILLAGE PUB & DINING WITH ROOMS

LUNCH

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 with bread & whipped butter 7.5

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

Whitebait with tartare sauce 4

Chickpea hummus with feta, parsley oil & toasted seeds 4

Curtis butchers of Wareham pork sausage with English mustard 2.5

Jerusalem artichoke soup, almonds, garlic oil, bread 9

Warm Scotch egg made from Purbeck pork with date ketchup 8

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

Mushrooms on toast with confit garlic & spinach 10

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

SANDWICHES

All served with dressed baby leaves & slaw

Prosciutto ham & Dorset Red Cheddar croque monsieur 13

Oak smoked salmon, lemon crème fraiche, pickled cucumber & capers 12

'Fish & Chip butty' with tartare sauce & baby gem lettuce 12

Roasted mushroom rarebit, smoked tomato compote, chilli oil 10

MAINS

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

Steak & fries, 6oz rump steak with Koffman fries and peppercorn sauce 19.5

Curtis pork sausages, mashed potato, onion gravy with Palmers 200, crispy onions 18

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

ON THE SIDE

Koffman fries 5 (add confit garlic & Pecorino 1.5)

Chips 5 (add confit garlic & Pecorino 1.5)

Buttered new potatoes 5

Cauliflower cheese 5

Buttered kale with sherry vinegar 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.