



Our tapas dishes are designed to be shared, order 3-4 small plates per person to constitute a meal. Our main plates can be shared and brought out with your tapas, or if you prefer to eat traditionally, order some tapas then ask for your main plates to be served afterwards.

TAPAS AND PLATES

Crispy Squid with a wedge of lemon £5

Heritage beef tomato, feta, caper berries, olives and marjoram flowers £4

Smashed broad beans with lemon and parsley on toasted sourdough with local goats cheese £5

House pickled sardine with roasted beetroot puree and dill sour cream £7

Dorset Crab: Portland crabmeat, béchamel served gratin £7

Exmouth mussels in a Thai green curry sauce £6.5 as tapas or available as a main with skinny fries £12

Patatas Bravas £4

Ox cheek braised in butcombe beer with white bean puree and a radish and celery salad £8

Thai style pickled pork ribs with spicy Isarn sauce £7.5

Sourdough Bread and Longmans Butter £2

MAIN PLATES

Whole braised poussin in white wine and tomato served with polenta and finished with a Sicilian style gremolata with lemon and ginger £15

West Bay Blue Dorset Lobster grilled in chorizo butter served with mini Paella and mixed salad with lemon and caper dressing £20-£40 (ask staff for sizes available)

Pan roasted hake fillet with white bean and tomato stew served with aggretri and salsa verde £16

Seared Aubergine with lemon, chilli and garlic linguini £10.5

8oz Angus Rib Eye from Chard served with Hand Cut Chips, Slow Roast Tomato and Garlic Mushroom £18.5
Brandy Sauce £2

DESSERT

Baked fig, honey, yoghurt and filo £6

Lemon and raspberry tart served with rich Wessex cream £6

Local Artisan Cheese Board £7

Affogato Amoretti £4.5

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