

## MAIN COURSE

**GRILLED ANGUS FILLET STEAK, HANDCUT CHIPS & FIELD MUSHROOM £22.00**

**DIANE or PINK PEPPERCORN SAUCE £2.95**

**HAND CUT 100z SIRLOIN STEAK £ 18.50**  
**ROCKET & RED ONION SALAD, HANDCUT CHIPS**

**SEARED LAMBS LIVER & BACON, HERB MASH, FRESH ONION RINGS £16.95**  
**& MARKET VEGETABLES**

**SLOW BRAISED SHOULDER of BRIDPORT LAMB, £17.50**  
**REDCURRANT CRUMBLE, CARAMALISED CARROTS, PAN ROASTED GRAVY**

**OPEN FREE RANGE CHICKEN PIE, FRESH MARKET VEGETABLES £12.50**

**PAN ROASTED FREE RANGE CHICKEN BREAST FILLED WITH SPINACH, £ 14.95**  
**DORSET BLUE VINNEY, SHALLOT CREAM & SALT & PEPPER POTATO STACK**

**PAN FRIED FILLET of SEABASS WITH A BRIDPORT CRAB & HERB FISHCAKE, £17.25  
SAMPHIRE, ORGANIC CARROT BUTTER SAUCE**

**THIRTY THREE'S BEER BATTERED HADDOCK FILLET & HAND CUT CHIPS, £11.85  
MINTED PEA PUREE & HOMEMADE TARTARE SAUCE**

**SLOW BAKED PLUM TOMATOES WITH ROSARY GOATS CHEESE, £ 11.50  
ROCKET SALAD, BASIL DRESSING**

**WILD MUSHROOM & SPINACH LINGUINI £12.95**

**COURGETTE & HERB RISSOTTO £10.50**

**ON THE SIDE: Chefs seasonal vegetables £3.50 - buttered spinach £3.00 - dressed salad £3.00 –  
creamy mash, hand cut chips, saute or buttered new potatoes £3.50**