

THE SAWMILL

AT KINGSTON COUNTRY
COURTYARD

saplings

Root Winter vegetable broth, farmhouse crusty bread (v/vg) 6.50

Sweet potato puree, charred chorizo, scallops, raisin & lemon vinaigrette 9.50

Chilli & avocado salsa, sweet potato mixed beans, peppers, coconut yoghurt, paprika (v/vg) 8.50

Rainbow spring rolls
spring onion, courgette, carrot, baby leek, sweet chilli dip (v/vg) 7.50

log burners

Lamb cobbler, vegetables, herb topped scones 18.50

Local shellfish & line fish, Purbeck gin, spaghetti parcel, parmesan, garlic ciabatta 18.50

Honey, mustard roast ham hock, pickled red cabbage, apple, sultana compote 18.50

Homemade tower burger, hash brown, bacon, smoked Dorset cheese 16.50

new shoots

Roasted cauliflower, broccoli, hummus, beetroot, crushed walnuts (v/vg) 14.50

Smoked tofu, black bean stir-fry rice noodles, pak choi, peppers, chilli (v/vg) 18.00

Beetroot, squash wellington with kale pesto parmentier potatoes, paprika (v/vg) 16.00

Vegan super charged homemade burger, see team member for details (v/vg) 15.50



Please speak to a member of the team about the ingredients in your meal when making your order

specials

See our blackboards for today's catch of the day and local meats

THE SAWMILL

AT KINGSTON COUNTRY
COURTYARD

our story

We are blessed in the Isle of Purbeck to be surrounded by an abundance of fresh produce and food & beverage artisan craftpersons. Therefore, we source as much locally as possible. We recruit and train local talent, and we produce as much inhouse as we are able to.

We are incredibly conscious of our carbon footprint and in particular managing our food waste impact in the world, especially when we learnt that waste food could feed 2 billion people every year. This is why we will proudly carry a limited stock. Our Head Chef seamlessly blends his illustrious international career with a passion for our locality to create your perfect dining experience.

off cuts 3.50

Chefs bread & butter
Olives
Potato skin crisps
Crudities with dips

Fries or Chips
Winter vegetables
Pork scratching's
Green salad

roast dinner

Served daily with Yorkshire pudding, roast garlic potatoes, gravy, glazed carrots, parsnips, cauliflower and broccoli cheese

17.50

embers

Steamed spotted dick pudding, orange custard 8.00

Baked Alaska, vanilla & chocolate sponge, Purbeck ice cream, meringue & flamed brandy 8.50

Kingston Mug Cake. Oven baked Mug of seasonal fruits, oat milk served with vegan vanilla bean ice cream (v/vg) 7.50

Sticky Toffee Pudding with pear, butterscotch (v/vg) 8.50

Selection of Dorset cheeses, crackers, grapes, celery, seasonal chutney 12.50

ice cream parlour

Ask our team about our delicious local ice creams