



THE SAWMILL KITCHEN



Humble Beginnings

Foraged Nettle & Wild garlic soup £6.50

Vibrant, Earthy Broth of gathered Nettles and watercress, served with thick cut crusty farmhouse bread

Crispy Duck egg and asparagus £8.95

A golden yolk, with a light crunch paired with tender garden spears and a swirl of saffron aioli.

Hearth roasted cauliflower £8.00

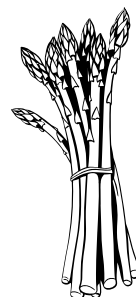
Caramelized florets from the hearth, tossed with pickled orchard grapes and a drizzle of fresh garden mint oil.

Beetroot Carpaccio £8.95

Earthy, Thinly sliced garden beets topped with a dollop of whipped goats curd and toasted pistachios

The Farmers Scotch Egg £7.95

Our signature recipe, served warm with a side of smokey, slow baked pancetta beans.



The Main Harvest

Kimmeridge Brisket Lasagne £18.50

Rich, slow braised local Beef layered with care and finished with a bright, herb heavy salsa verde.

Charred Salmon Tacos £18.00

Flaked, fire roasted salmon, served with smokey charred corn and sun ripened mango salsa.

Garden Pea & Wild Garlic Risotto £17.50

A creamy vibrant bowl of spring, finished with a handful of fresh mint and foraged garlic.

Sawmill Ham 'n' Egg £19.50

Honey glazed ham hock, Crispy Duck egg, our signature hand cut chips, finished with a vibrant pineapple salsa

Smokey Aubergine Dahl £18.50

A fragrant, slow simmered bowl of spices and tender aubergine served in Smoked aubergine skin and fluffy rice.



The Sweet End

Purbeck Ice Cream One, Two Or Three?

Local Churned Scoops (See Them from the garden) £3.50, £4.50, £5.50

Earl Grey & Chocolate Ganache £8.50

Velvety dark chocolate with a hint of tea and toasted marshmallow fluff.

Apple & Rhubarb Crumble £8.00

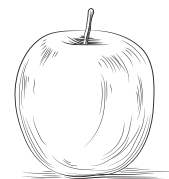
Tart orchard fruits under a buttery crunch, served with salted caramel ice cream.

Pineapple Tart Tatin £8.50

Caramelised and golden, served with a cooling coconut sorbet

Sawmill Ploughmans £16.50

A selection of our favourite local cheeses, cures and pickles (perfect as a main too)



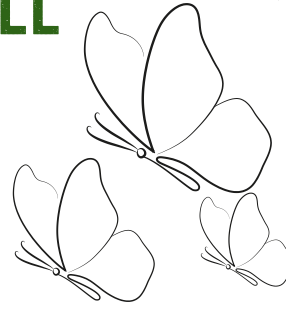
Garden Drinks

Nettle & Mint Iced Tea £5.50

Rhubarb & Rose Lemonade £5.50



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Side Dishes

<i>Fries</i>	<i>£3.75</i>
<i>Bread And Olives</i>	<i>£5.75</i>
<i>Side Salad</i>	<i>£3.75</i>
<i>Hand Cut Chips</i>	<i>£4.75</i>
<i>Steamed Rice</i>	<i>£3.75</i>

Our Story

Simple. Seasonal. Rooted in Dorset.

*Nestled within the historic stone walls of Kingston Country Courtyard,
The Sawmill Kitchen is a place to slow down and savour the rhythm of the season.*

*Whether you're staying with us or simply passing through the Purbeck hills, our doors are open,
for everything from quiet midweek suppers to joyful, long table gatherings with friends and family.*

*Our philosophy is rooted in the ease of COUNTRYSIDE, LIVING:
Honest ingredients, thoughtful cooking and a warm, unhurried welcome,
that makes you feel truly at HOME.*

*You won't find any pretence here, just generous plates, bright seasonal flavours,
and a relaxed atmosphere that encourages you to linger.*

*Our menus are shaped by the land around us, by what is growing in our gardens,
grazing in the Purbeck hills and landed on our nearby shores.*

*By working hand in hand with the local Dorset producers,
we keep our kitchen grounded, honest, and always reflective of the beautiful
wild landscape we call HOME.*

