



Kemps

Country House

Starters

Soup of the Day £4.95

Made from the finest in-season vegetables grown in and around The West Country, served with Butter fried croutons

Mussels

Moule Mariniere £6.95

Moule Frites £11.95

Homemade Local Game Terrine £5.50

Made with local game and wrapped in locally smoked bacon and served with a dressed salad and Cumberland sauce

Baked West Country Goats Cheese £6.95

Served with a warm beetroot salsa, a salad of mache and a balsamic reduction

Retro King Prawn Cocktail £6.95

King Prawns and Iceberg lettuce with a homemade Brandy Marie Rose sauce, with smoked paprika and homemade wholemeal bread

Duck Confit Filo Parcel £6.50

Oven baked filo parcel filled with crispy duck leg confit and served with honey and mustard dressed fine salad leaves

Chefs Special of The Day

When available

Children's Menu Also Available

Please ask your waiter



Main Courses

Tempura Battered Cod and Chips £12.95

Battered fresh cod served with hand cut chips homemade mushy peas and a cream tartar sauce

Slow Braised Shank of Dorset Lamb £13.50

Braised shank of Dorset Lamb with creamed mashed potato roasted root vegetable & a rich rosemary jus

Freshly Made Salads

Various salads made from the finest ingredients

Calves Liver and Bacon £14.95

Pan fried calves liver served with spring onion mashed potato and a rich red currant sauce

Salmon Supreme with Tagliatelle £14.95

Baked fillet of salmon served on a bed of fresh smoked salmon Tagliatelle, in a white wine chive cream sauce with broccoli florets

Breast of West Country Chicken £12.95


Breast of West Country chicken served with sautéed wild mushrooms, fondant potato and a sun dried tomato sauce

Fresh Local Catch

Locally sourced seafood when available

Medallions of Pork Fillet £14.50

Pork fillet medallions served with sautéed potato's, fine green beans and a whole grain mustard sauce





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Vegetarian

Mediterranean Vegetable frittata £9.50
A freshly made omelette with roasted Mediterranean vegetable and hand cut chips

Ricotta and Gorgonzola cheese cake £9.95
Served with roasted cherry tomato and tomato coulis and crushed new potato's

Wild Mushroom Risotto £10.95
New forest wild mushroom risotto Served in a puff pastry case with local asparagus tips and Parmesan shavings



Side Dishes

Hand Cut Chips £2.95
Mixed Leaf Salad £2.50
Garlic and Chive Bread £2.95
Seasonal Vegetables £2.95



From The Grill

Aged Devonshire Fillet Steak £22.95
Exquisite tenderness & a sublime taste

Aged Prime Devonshire Rib Eye Steak £18.95
Packed full of rich flavours, the Chef's favourite

Homemade 6oz Prime Beef Burger £9.95
Served in a toasted American bagel with homemade relish, dressed salad leaves and hand cut chips

Steaks come with roasted cherry tomatoes, sautéed field mushroom, homemade onion rings & hand cut chips as standard



Sauces

Peppercorn Sauce £2.00
Wild Mushroom Sauce £2.00
Rich Red Wine Jus £2.00



Sweets

Traditional Summer Fruit Pudding £5.50
Served with Dorset clotted cream garnished with soft fruits

Glazed Banana & Vanilla Crème Brulee £5.50
Topped with caramelised banana and spiked With Galliano vanilla Liquor, with homemade Shortbread biscuits

Selection of Homemade Ice-Cream £5.50
A selection of homemade ice-cream served in a brandy snap basket with chocolate pencils

Dark Chocolate and Raspberry Tart £5.95
Made with fine Belgium chocolate and served With homemade Dorset clotted Cream – ice cream and raspberry coulis

Sticky Toffee Pudding £5.50
Served with glazed walnuts and homemade Banoffee ice cream and drizzled with a Rich caramel sauce

Selection of West Country Cheeses £6.50
Served with homemade chutney, celery, red and white grape, fine biscuits

