



To Start

Olives, bread, olive oil & balsamic vinegar - £6.00 (V, VE, GF option available)

Garlic Prawns - £7.00

King prawns sautéed in butter & garlic with crusty bread (GF option available)

Smoked Mackerel Pate - £6.25

Served with Artisan sourdough toast (GF option available)

Ardennes Pate - £6.25

Served with Artisan sourdough toast (GF option available)

Stuffed Mushrooms* - £6.25 (GF, VE)

Stuffed with walnuts, sundried tomatoes & garlic with a parsley lemon dressing with or without Coastal Cheddar or Dorset Blue Vinny

Mini Falafel Board- £7.00 (V, VE, GF)

Homemade falafels, humous, olives & pitta bread with a salad garnish



To Follow

Coq au Vin - £17.00 (GF)

Served with creamy mashed potatoes & a selection of vegetables

Pork Belly with Crunchy Crackling - £17.00 (GF)

Homemade gravy, dauphinoise potatoes, seasonal vegetables

Fillet Steak – 25.00 (GF)

With either a peppercorn sauce, red wine sauce or a garlic & herb butter, rosemary roasted baby potatoes or new potatoes & vegetables

Surf & Turf – 29.00 (GF)

Fillet steak & garlic prawns with a garlic herb butter, rosemary roasted baby potatoes or new potatoes & vegetables

Pan Fried Seabass - £17.00 (GF)

With a lemon caper dressing, rosemary roasted baby potatoes or new potatoes & seasonal vegetables

FOR MORE FISH SEE OUR CATCH OF THE DAY FROM SWANAGE BAY!

Bliss Falafel Bowl* - £14.00 (VE, DF, GF)

Falafel, salad leaves, humous, tomatoes, cucumber, olives, pine nuts, coriander & mint with a lemon & olive oil dressing

Spicy Sweet Potato & Chickpea Stew - £14.00 (VE, GF)

With basmati & wild rice & natural yoghurt

Creamy Vegetable Korma* – £14.00 (V, GF)

With basmati & wild rice, pickles & poppadum



VE = vegan, V = vegetarian, GF = gluten free, DF = dairy free, *Contains nuts

If you suffer any food intolerances, please speak to a member of our staff, before ordering, who will be happy to help you.

Bliss

FOOD CO.



DESSERTS

Chocolate Heaven - £7.75 (GF option available)

Mini chocolate meringue topped with cream, pear, hazelnuts & chocolate sauce, mini chocolate brownie & mini rich chocolate mousse served with a chocolate chip shortbread

Berry Burst Pavlova - £6.75 (GF)

Homemade meringue, whipped cream, strawberries, raspberries & blueberries

Chocolate Fondant - £7.00 (GF available)

Melt in the middle chocolate pudding served with Purbeck ice cream or double cream

Sticky Toffee Pudding - £6.75 (GF)

Gloriously decadent sweet pudding with toffee sauce & Purbeck vanilla ice cream

Warm Chocolate Fudge Cake - £6.75 (VE)

Served with cream or Purbeck ice cream

Affagato - £7.75

Vanilla ice cream, amaretto & espresso

The Colonel - £7.25

Lemon sorbet & Black Cow vodka

Selection of Purbeck Ice Cream and Sorbets - £5.00 for 2 scoops (GF)

Vanilla bean, seriously chocolate, honeycomb hash, salted caramel or strawberry seduction ice cream and mango, lemon or passionfruit sorbet

Cheese & biscuits - £7.50 (gluten free biscuits available)

A selection of Dorset & continental cheeses, biscuits and real ale chutney

DESSERT WINE

Potro de Piedra Late Harvest Sauvignon Semillon, Chile

£4.50 (100ml)

Tim Atkins awarded 91 points to this gorgeous sweet treat that is perfect with all puds.

LIQUEURS

Graham's 10-year-old Tawny Port	£4.75
Monkey Shoulder blended malt Scotch whiskey	£4.75
Bushmills Irish Whiskey	£4.75
Courvoisier V.S. Cognac	£5.25
Liqueur coffee	£7.75

COFFEE/TEA

Espresso	£2.10	Americano	£2.10
Double Espresso	£2.60	Mocha	£2.75
Flat White	£2.75	Latte	£2.75
Cappuccino	£2.75	Dorset Tea	£2.00

SELECTION OF HERBAL AND FRUIT TEAS @ £2.30



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