

menu



THOMAS TRIPP
SINCE 1750

nibbles

Rustic bread, extra virgin olive oil, balsamic	4.50
Marinated kalamata olives	4.50
Hummus, harissa, rustic bread	4.50
Tripp pork scratchings, roasted apple sauce	4.50

snacks

Pork belly & black pudding fritters, pickled apple purée	8.50
Homemade soup of the day, olive bread	5.50
Salt & pepper squid, chilli jam	7.80
Potted smoked mackerel, toasted muffin, horseradish	8.00

real pub grub

Braised ox cheeks, parsley mash, wild mushrooms, shallots	15.50
Confit duck leg, chorizo & borlotti bean cassoulet	14.95
Butchers sausages, creamed potatoes, roasted onion gravy	10.95
Monkfish & chorizo stir fry, ginger, chillies, lime, coconut noodles	17.95
Steak & kidney pie, mash potatoes, vegetables	12.50
Beer battered fish, chips, peas & homemade tartare	11.95
Catch of the day, fresh locally sourced - ask staff for details	
Moules & chips, choice of either marinier, cider & thyme, chorizo, chilli & tomatoes (starter comes with olive bread)	starter 9.75 / 15.75
Garden pea, broad bean & mint risotto (v)	12.00
Roasted root vegetables & baby beet bourguignon potato dumplings (v)	12.00

from the grill

Steaks served with heritage tomatoes, portobello mushrooms, chips	
10oz Rump / 8oz Sirloin / Add king prawns	16.95 / 18.95 / 8.50
Sauces: peppercorn, diane or port & stilton	2.50

tripp sharing boards

The Ploughman's: blue vinney, cheddar, Brie, pickles, chutneys, apples, rustic breads	15.00
The Butchers: honey roast ham, pork pie, chicken liver parfait, pickles, chutneys, apples, rustic bread	15.00
Warm Fish Platter: selection of moules mariniere, mini fish & chips, calamari & popcorn shrimps	21.95
BBQ Platter: sesame ribs, spicy chicken wings	16.95
Whole Baked Camembert: honey, rosemary & chilli jam, rustic bread (v)	12.25

homemade burgers

100% hand pressed Dorset burgers, soft floured bap, salad, homeslaw & chips		Tripp full house	13.95
House burger 100% Dorset prime beef	10.75	100% beef, smoked bacon, cheddar cheese	
Hampshire blue blue cheese, caramelised onions	11.25	Spiced veggi sweet potato, feta, mushroom (v)	10.75
Sticky chicken hot & sticky BBQ chicken breast	11.25	Fish finger brioche	10.75
		3 fish fingers, jalapeño, tartare sauce	

Desserts

Creme brulee, buttered shortbread	5.50	Toffee & date pudding, rum & raisin ice cream	5.50
Blackberry & apple crumble, Dorset clotted cream	5.50	Local cheeses, figs & quince jelly	7.50
Caramelised lemon tart, raspberry sorbet	5.50		

wine menu

hand selected from our cellar



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White Wine

Jack Rabbit Pinot Grigio 16.95
Veneto, Italy 250ml 5.75
Fresh with notes of ripe peach & apple backed
by a touch of richness. 175ml 4.50
125ml 3.95

Anakena Sauvignon Blanc 16.95
Central Valley Chile 250ml 5.75
Classic grapefruit flavours enhanced by
tropical fruit & zesty lemon. 175ml 4.50
125ml 3.95

Southway Chardonnay-Viognier 18.15
Australia 250ml 6.15
Unoaked, a tropical fruit flavoured wine with
notes of spring blossom & honey. 175ml 4.65
125ml 4.15

Waipapa Bay Sauvignon Blanc 19.95
Marlborough New Zealand 250ml 6.95
Generous & lifted, showing powerful aromas of
nettle & snow pea: the palate bursts with fresh
citrus grapefruit & melon notes. 175ml 4.95
125ml 4.35

Rosé Wine

Belvino Pinot Grigio Rosato delle 18.15
Venezie Italy 250ml 6.15
Slightly drier in style, full of fresh summer
berry fruit aromas. 175ml 4.65
125ml 4.15

High Bridge White Zinfandel 16.95
California USA 250ml 5.75
Loads of fresh summer-fruit flavours & lively
acidity. Medium-bodied to appeal to most palates,
California's own Zinfandel. 175ml 4.50
125ml 3.95

We also have a selection
of our award winning cask
ales, ciders & lagers

please ask behind the bar
for more details

Red Wine

Jack Rabbit Merlot 16.95
California, USA 250ml 5.75
Soft, fresh red, light-bodied, yet delivers plenty
of ripe red & black fruit. 175ml 4.50
125ml 3.95

Jack Rabbit Shiraz 16.95
Central Chile 250ml 5.75
Ripe blackcurrant & bramble fruit, with a hint
of black pepper spice on the finish. 175ml 4.50
125ml 3.95

Campo Dorado Rioja Crianza 19.95
Spain 250ml 6.95
A lighter style for Rioja, just a hint of traditional
oakiness & abundant juicy ripe berries. 175ml 4.95
125ml 4.35

Borde Rio Malbec, Mendoza 19.95
Argentina 250ml 6.95
Plums, blackberries & a touch of vanilla, fresh
fruit flavours, supported by a touch of spice. 175ml 4.95
125ml 4.35

Sparkling Wine

Prosecco Vino Spumante 21.00
North East Italy 20cl 8.25
With delicate lemon fruit notes & a refreshingly
lively style. The taste is dry, & pleasantly fruity.

Vino Spumanti Pinot Rosé Italy 21.75
Light, carnation-pink coloured rosé with generous
raspberry & strawberry fruit.

Louis Dornier Champagne 32.50
A light, fresh, vigorously youthful Champagne with a fine,
elegant, slightly lemony nose, lively mousse & long, crisp palate.

G.H. Mumm Cordon Rouge Brut 44.95
Champagne
Distinctively soft & fruity without the assertive crispness
& a slightly toasty richness, a high proportion of Pinot
in the blend.

Veuve Clicquot 64.95
Champagne
A balance between power and finesse, its complexity
comes from the predominant presence of Pinot Noir
& Reserve Wines.

for the facts drinkaware.co.uk

www.thomastripp.co.uk



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specials menu

weekday lunches 12-3pm

Steak & kidney pie, chips & peas	8.00
Gammon, eggs & chips	8.00
Butchers sausage, mash, roasted onion gravy	8.00
Scampi, chips & peas	8.00
Beer battered haddock, chips & mushy peas	8.00

Fresh, locally sourced catch of the day

(See blackboards or ask our staff for details)

fresh bloomers

Served with potato crisps, available until 3pm

Fresh Dorset crab & lemon mayonnaise 8.50

Smoked bacon, brie & caramelised onion 7.25

Mediterranean vegetables, grilled halloumi
cheese & pesto (v) 6.95

oysters

fresh oysters 3 = £8.25, 6 = £15

Served with your choice of...

Shallot vinegar, lemon & tabasco on ice

or grilled with

Kilpatrick: Garlic, bacon & breadcrumbs

Thermidor: White wine, mustard & cheese sauce

oyster "bloody mary" shooters 3 = £9, 6 = £15

fri & sat evenings 6-9pm

Mussel Deal

£15 per head

A choice of 3 ways: cream, white wine & garlic, cider & thyme or chorizo,
chilli & tomato served with a 175ml glass of House Wine

Surf & Turf Deal

£45 for 2

10oz Rump Steak, 3 King Prawns & a Bottle of House Wine

(Min of 2 People)

sunday roasts

served sundays 12-6pm - voted the 'best sunday roast in Dorset'

A selection of locally sourced, prime cut meats, roast potatoes, yorkshire
pudding, mixed roast vegetables, gravy & all the trimmings

from £12.95 / Kids portion £6.75 per head

'carve your own' roast platters

£14.25 per head. Min 8 people & book in advance