

# ALL DAY MENU

Check for the chef's  
daily specials.



See overleaf for sides,  
larger main courses,  
& delicious desserts

## STARTERS

Daily soup V 5.50

Game terrine, toasted sourdough & chutney 6.50

Smoked pigs cheek, celeriac remoulade,  
caper dressing & chicory 6.00

Cornish crab on toast, grilled fennel, rocket,  
lemon & capers 9.00

Bruschetta - Caponata, ewe's cheese  
& honey, marinated beetroot V 5.50

## SALADS

Caramelised parsnip, Blue Vinney, nuts,  
seeds & grains V 6.00/11.00

Grilled pheasant Caesar, smoked bacon  
& croutons 7.50/14.00

Smoked mackerel, beetroot,  
lentil, horseradish & dill GF 7.00/13.00

## TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert,  
air dried ham,  
homemade bread 13.00

Game terrine, ewe's cheese & honey,  
smoked pigs cheek,  
caponata, remoulade 13.50

## WINTER WARMER OFFER

All dishes 10.00 • Offer: Sunday evening to Friday evening.  
Includes a glass of wine, a beer or soft drink

Braised chicken, chorizo,  
butter beans & greens

Butternut & parsnip tagine,  
hummus, yoghurt & dukkah V

Old spot Cumberland sausage, mash,  
red cabbage & cider gravy

Grilled fish fillet, warm potato  
& beetroot salad, salsa verde

## SANDWICHES

Served until 6pm • On homemade bread

Keen's cheddar, tomato & courgette chutney, salad V 5.50

Bacon & Wigmore ciabatta, onion relish, salad & hand cut chips 9.50

Chargrilled aromatic chicken ciabatta, salad & hand cut chips 9.50

Pulled pork bap, apple sauce, salad and hand cut chips 9.00

## PROVENANCE

WHEREVER possible we buy our ingredients from local farmers and growers. We don't buy out of season, imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local speciality.

Our meat comes from two main sources: Jim Baker (including burgers and sausages made to our own recipe) in Wedmore. Buxton Butchers, who are based in Winterbourne, supply our steaks and source all meat from the surrounding lush pastures. All meat is thus scrupulously traceable to individual animals.

ALL our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Eggs are supplied by Westcroft Farm of Burnham on Sea, where 6,000 hens range freely and happily, enjoying their own sea view! The honey comes from Sedgemoor Farm, our yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

ALL our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using organic milk and cream from Crook & Churn Dairy in North Devon.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.  
Some of our dishes contain nuts and nut oils which may not be listed on the menu.



Mains available 12-3pm & 6-10pm

See overleaf for  
lighter dishes,  
starters & sandwiches

## MAIN COURSES

PHEASANT & HAM HOCK PIE 13.50  
Creamed cabbage & honey roasted roots

CIDER CURED HAM, DUCK EGG, CRISPY LEEKS 13.00  
Parsley sauce, potato & parsnip cake

ORGANIC SALMON, PARSNIP & DILL FISH CAKE 13.00  
Braised greens, freekha & capper dressing

PAN FRIED CORNISH HAKE FILLET 17.00  
Somerset chorizo, capers, butterbeans & dill GF

WHOLE LYME BAY PLAICE 18.00  
Tartare sauce, hand cut chips, watercress

CITRUS & SAFFRON QUINOA CAKES 13.00  
Beetroot & fennel hummus, olive & pomegranate salsa V GF

BUTTERNUT, CAVALO NERO & WESTCOMBE RICOTTA LASAGNE 12.50  
Salsa verde & salad V

CHARGRILLED CHORIZO BURGER 12.50  
Remoulade, smoked cheddar & hand cut chips

## 300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions,  
roast mushroom & watercress

Flat Iron 17.50

Sirloin 21.00

Ribeye 23.50

Add cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00

## SIDES

All 3.00

Honey roasted roots, nuts & seeds V GF • Cavolo nero, caper, chilli & fennel seed V GF  
Spiced red cabbage V GF • Buttery mash V GF • Hand cut chips V GF

## DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb 7.00

Cherry & rum bread & butter pudding, vanilla cream & butterscotch sauce 6.50

Apple & pear crumble, caramel ice cream 6.50

Rocky road sundae with toffee sauce & homemade vanilla ice cream 6.75

Three scoops of homemade ice cream V 6.00  
Please ask your server for todays flavours.

## WEST COUNTRY CHEESE

With crackers, homemade quince jelly  
and digestive

Choose two from:

Keen's Cheddar, Blue Vinney,

Wigmore Soft, Dorset Red 7.75

## DESSERT WINE & LIQUEURS

Frangelico Hazelnut Liqueur 50ml 4.00

Grahams LVB Port 50ml 4.20

Warres Otima Tawny Port 50ml 4.20

Noble Wrinkled Riseling 125ml 7.00

Muscat de Saint-Jean de Minervois 125ml 7.00

Pedro Jimenez Sherry 125ml 7.00

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian P - Pasteurised UP - Unpasteurised