



DINNER MENU

See overleaf for
delicious desserts
& cheeses

STARTERS

Daily soup V 5.50

Game terrine, toasted sourdough & chutney 6.50

Smoked pigs cheek, celeriac remoulade,
caper dressing & chicory 6.50

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

Bruschetta - caponata, ewe's cheese
& honey, marinated beetroot V 6.00

TO SHARE

Baked Somerset Camembert,
air dried ham,
homemade bread 13.50

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

SALADS

Chargrilled Castlemead
chicken Caesar,
smoked bacon & croutons
7.50/14.40

Blood orange, ewes cheese &
grains, honey,
tahini & pumpkin seeds V
6.75/13.00

Smoked mackerel,
beetroot,
lentil, horseradish & dill
GF 7.00/12.75

MAIN COURSES

SLOW COOKED FEATHER BLADE OF BEEF 17.00
Mashed potato, roasted squash & kale GF

ORCHARD FARM PORK BELLY & CARAMELIZED ROASTED APPLE 16.50
Pink fir potatoes, beetroot & savoy cabbage GF

CHICKEN & SMOKED HAM HOCK PIE 14.75
Honey roasted roots & creamed leeks, pork & sage crackling

SPICED HADDOCK FISH CAKE 14.50
Bulgur wheat, purple sprouting broccoli & poached hen egg

PAN FRIED CORNISH HAKE FILLET 18.00
Somerset chorizo, capers, butterbeans & dill GF

PARSNIP & POLENTA GNOCCHI 13.00
Mushroom ragu, olive & truffle oil pesto V GF

WHOLE LYME BAY PLAICE 18.50
Tartare sauce, hand cut chips, watercress

BUTTERNUT, KALE & WESTCOMBE RICOTTA LASAGNE 12.50
Salsa verde & salad V

CHIMICHURRI BEEF BURGER 13.00
Paprika mayonnaise, smoked cheddar, gherkin & 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 23.50

Rump 19.50

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

SIDES

All 3.00

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

DESSERTS

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

Buttermilk panna cotta, honey roasted rhubarb & pumpkin seed praline 7.00

Apple & pear crumble, caramel ice cream V 6.50

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Three scoops of homemade ice cream V 6.50

Please ask your server for today's flavours.

WEST COUNTRY CHEESE

With crackers, homemade chutney and digestive 8.00

Choose two from:

Keen's Cheddar, Blue Vinney, Wigmore Soft, Dorset Red

DESSERT WINE & LIQUEURS

Frangelico Hazelnut Liqueur 50ml 5.20

Grahams LVB Port 50ml 4.50

Warres Otima Tawny Port 50ml 5.20

Noble Wrinkled Riesling 125ml 7.00

Muscat de Saint-Jean de Minervois 125ml 7.00

Pedro Jimenez Sherry 125ml 7.00

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.

Please be aware that game may contain shot.

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