



DINNER MENU

See overleaf for
delicious desserts
& cheeses

STARTERS

Daily soup V 5.50

Pheasant, partridge & venison terrine,
spiced pear chutney & malted toast 8.00

Celeriac fritters, chilli, Ticklemore
goat's cheese, walnut mayonnaise,
beetroot dressing V GF 7.75

Mussel, leek & cider chowder GF 8.50
Also available as a main course with chips 15.00

Brixham crab & rocket tart,
celeriac remoulade 8.50

TO SHARE

Baked Somerset Camembert,
air dried ham, homemade bread
13.50

Smoked ham hock croquette
with mustard mayonnaise,
sprout bhaji's & coriander crème fraiche,
smoked salmon crostini & dill yoghurt,
air dried ham & caper berries
13.50

SALADS

Tossed chicken,
squash, lentil
& pumpkin seed satay GF
7.50/14.50

Smoked Severn & Wye
salmon, celeriac
potato, baby gem & capers
GF 8.00/15.50

Spiced marinated
beetroot, dukka, ewe's
cheese, spelt & honey V
6.50/13.00

MAIN COURSES

FLAT IRON CHICKEN, LEMON & OREGANO 16.00
Crispy rosemary polenta, green salad GF

ROAST BELLY OF GLOUCESTER OLD SPOT 16.50
Truffle mash, cavolo nero, chilli & fennel, crispy parsnips GF

POT ROASTED COD WITH CHORIZO 19.50
Squash, barley, chard & gremolata

SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF

WILD MUSHROOM & SPINACH MACARONI 13.00
Truffle oil, chicory & chives V

DAILY FISH, SIMPLY GRILLED (MP)
Tartare sauce, hand cut chips, watercress

CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise & smoked cheddar

ROAST CREEDY DUCK LEG, SMOKED BACON & SALSA VERDE 16.50
Butternut squash, beetroot, lentils & carrot crisps GF

PAN FRIED SOUTH COAST HAKE FILLET 18.50
Celeriac puree, Jerusalem artichokes & walnut chermoula GF

SPROUTS

smoked bacon,
cream & nutmeg GF
3.75

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions,
roasted field mushroom & watercress

Flat Iron 17.50

Rump 19.50

Sirloin 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

SIDES All 3.00

- Green salad, mustard dressing & pumpkin seeds V GF
- Cavolo nero, chilli & fennel, pangritatta V • Truffle mash V GF • Hand cut chips V

DESSERTS

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

Sticky toffee pudding, toffee sauce, caramel ice cream V 7.50

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

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50
Please ask your server for today's flavours

Apple & pear crumble, toffee ice cream 7.00

WEST COUNTRY CHEESE

2 for 8.00

Two of our favourite cheeses with onion seed crackers,
chutney, apple & celery

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 Kingfisher of Brixham.

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