



DINNER MENU

See overleaf for
delicious desserts
& cheeses

STARTERS

Parsnip & sage soup, crispy parsnip fritter,
chilli oil & homemade bread V 6.00

Pork liver terrine, gherkin & mustard salsa,
malted toast 8.00

Potted smoked mackerel with pickled carrot
& chervil salad 7.75

Ticklemore goat's cheese arancini, walnut
mayonnaise, beetroot dressing V 7.75

Brixham crab cakes, rocket, harissa,
aioli & dill 8.50

TO SHARE

Baked Somerset camembert,
air dried ham,
homemade bread 13.50

Goats cheese arancini,
pork liver terrine, beetroot pickled egg
with anchovy & chilli,
chargrilled purple sprouting broccoli
with harissa 13.50

SALADS

Tossed chicken,
cucumber, wild rice &
pumpkin seed satay GF
7.50/14.50

Leek, Blue Vinney & walnut,
beetroot & horseradish
remoulade GF V
7.00/13.50

Roasted squash, tahini,
coriander, grapefruit, lentil
& mint GF VG
6.50/13.00

MAIN COURSES

FLAT IRON CHICKEN WITH SPICY SLAW 16.50
Crispy potato wedges, chimichurri GF

VENISON & PORK FAGGOT WITH SOFT POLENTA 16.00
Cavolo nero, salsa verde, crispy carrots

ROAST FILLET OF SOUTH COAST HAKE, WALNUT CHERMOULA 18.50
Jerusalem artichokes, spinach, celeriac puree GF

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

PURPLE SPROUTING
BROCCOLI
with capers,
chilli & butter 3.75

SPICED LAMB BURGER, RAITA 13.50
Gherkin, spicy slaw, hand cut chips with smoked paprika salt

CELERIAC & BLUE VINNEY GRATIN, POACHED DUCK EGG 14.00
Spiced walnuts, carrot & chives V GF

VEGAN WILD MUSHROOM & RED WINE RISOTTO 14.00
Pearled spelt, crispy shallots, oregano VG

ROAST FILLET OF COD, ANCHOVY, CHILLI, LEMON & DILL 19.50
Butter beans, purple sprouting broccoli GF

MARKET FISH WITH CAPERS & SEAWEED BUTTER 18.50
Cavolo nero, potatoes & fennel GF
Please ask your server for todays fish

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 Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

SIDES All 3.00

- Spicy slaw V GF
- Truffle mash V GF
- Hand cut chips V GF
- Green salad with mustard dressing V GF

DESSERTS

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

Lemon posset, poached rhubarb & almond crumble V GF 7.50

Sticky toffee pudding, caramel ice cream, toffee sauce 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

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 Riseling 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