



DINNER MENU

See overleaf for
delicious desserts
& cheeses

STARTERS

- Real Cure coppa ham, broad beans,
Bromham beetroot, feta & honey GF 7.50
- Grilled Cornish sardines, chermoula,
Sicilian style bread crumbs & dill 7.75
- White Lake goats curd, Isle of Wight tomatoes,
bloody mary dressing,
buckwheat & almond cracker V 8.00
- Courgette & mozzarella arancini, brown bread
pesto, watercress & tomato V 7.75
- Dressed Brixham crab on toast, pickled fennel,
rocket, harissa & coriander 10.00

TO SHARE

Ideal for two people, or for one as a main

- Baked Somerset Camembert,
air dried ham, homemade bread 13.50
- Crispy mac & cheese, romesco sauce,
Coppa ham, cornichons, Pakoras with raita,
Hake dumplings, coriander & lime mayo,
Baba ganoush, crostini 15.00

SALADS

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| Grilled aubergine, sweet
potato, pumpkin seed satay,
wild rice, coriander & lime
VG GF 7.00/14.00 | Broad bean, mint & feta,
bulgur wheat
& dukka V
7.00/14.00 | Grilled chicken skewer,
fine beans, panzanella
& salsa verde
7.50/14.50 |
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MAIN COURSES

- FLAT IRON CHICKEN WITH TOMATO, CAPER & OREGANO SALSA 16.50
Green salad & hand cut chips
- GLOUCESTER OLD SPOT PORK BELLY, CHIMICHURRI 16.50
Pepperonata, fine beans, roasted Jersey royals GF
- ROAST FILLET OF CORNISH HAKE, CHORIZO & ROMESCO 19.50
Capers, rainbow chard & potatoes GF
- BAKED COURGETTE FLOWER STUFFED
WITH RICOTTA, MINT & CHILLI 14.75
Roasted tomato & grilled pepper risotto,
basil oil & beetroot crisps V
- CHARGRILLED BEEF BURGER, SMOKED BACON KETCHUP 13.50
Gherkin, Barbers cheddar, lettuce, hand cut chips
- FALAFEL, BROAD BEANS & BABA GANOUSH 14.50
Heritage tomatoes, harissa & pea shoots VG
- WHOLE ROASTED CORNISH PLAICE 19.00
Parsley, lemon & dill, hand cut chips & tartare sauce
- GURNARD, CHORIZO & RED PEPPER KEBAB WITH SAMPHIRE 18.50
Bulgur wheat, pine nuts & lemon yoghurt dressing
- GRILLED LAMB CHOPS, CAPONATA & BUTTER BEANS 21.00
Chilli, mint, rainbow chard & salsa verde

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & 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

- Caponata with butter beans V
- Roasted Jersey royals with salsa verde V GF
- Hand cut chips V
- Green salad with mustard dressing V GF

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Elderflower cheesecake, elderflower syrup, clotted cream V GF 7.00
- White chocolate panna cotta, Cheddar strawberries, granola 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

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery.
2 for 8.00

Choose two from:

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

DESSERT WINE & LIQUEURS

Frangelico Hazelnut Liqueur 50ml 6.40

Grahams LVB Port 50ml 5.75

Warres Otima Tawny Port 50ml 5.20

Late Harvest Gewurztraminer 75ml 6.75

Montes, Valle de Curico, Chile.

Muscat de Rivesaltes 75ml 6.75

Domaine Cazes, France.

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly-landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham. Eggs are supplied by Fenton Farm in Taunton, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

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 the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.

Please be aware that game may contain shot.

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

ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.