



DINNER MENU

See overleaf for
delicious desserts
& cheeses

STARTERS

Spiced parsnip, coconut & lentil soup, sprout
bhaji, coriander & tahini dressing VG 7.00

Roasted beetroot, feta, bulgur wheat,
honey & dukka V 6.50

Beetroot cured salmon, pickled cucumber,
dill & yoghurt dressing 10.50

Venison, partridge & pheasant terrine,
pear chutney, mustard & cornichons 8.75

Celeriac fritters, smoked paprika, tahini,
roasted tomato & pepper dressing, chicory
VG 7.50

Salt & pepper squid with fennel, chilli & lime,
harissa crème fraiche 10.50

Williams pear, walnut, celeriac remoulade
& chicory V 6.50

TO SHARE

Ideal for two people, or for one as a main

Whole baked Somerset Camembert with garlic,
rosemary, onion marmalade
& crisp breads V 13.00

Beetroot cured salmon & yoghurt dressing,
game terrine on crostini, sprout bhajis
with tahini dressing, crispy mac & cheese,
air dried ham 15.00

MAIN COURSES

ROAST FREE RANGE TURKEY BREAST,
PANCETTA, SAGE & CHESTNUT SAUSAGE 16.75
Roast potatoes, honey roasted parsnips, kale, crispy carrots, turkey gravy

SPICED BELLY OF GLOUCESTER OLD SPOT 17.50
Mashed potato, braised red cabbage,
fennel & sea salt crackling

SQUASH, PISTACHIO & QUINOA NUT ROAST 15.00
Roast potatoes, kale, pomegranate
& coriander VG

CORNISH HAKE FILLET, CHORIZO & SPROUTS 19.50
Squash, celeriac puree, capers & dill

STUFFED GNOCCHI & WILD MUSHROOMS 14.75
Jerusalem artichoke, fondant squash & basil oil V

CHARGRILLED GAME BURGER, MUSHROOM KETCHUP 14.50
Smoked bacon, gherkin, lettuce, hand cut chips

CHALK STREAM TROUT FILLET WITH GINGER,
LIME & CASHEW NUTS 18.50
Wild rice, pumpkin & kale

PAN FRIED HAUNCH OF VENISON WITH RED WINE & CHOCOLATE 21.00
Soft polenta, roasted beets, red cabbage & beetroot crisps

SPROUTS
with
chorizo
3.75

300g DRY AGED STEAKS

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

Flat Iron* 17.75 Rump 19.50 Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

*Best rare or medium rare

SIDES All 3.00

- Chips with coconut curry sauce VG
- Wild rice with butternut, ginger & soy VG
- Hand cut chips VG
- Green salad with mustard dressing VG

DESSERTS

Cherry & chocolate tart, honeycomb & Ivy House thick cream V 7.50

Christmas bread & butter pudding, clotted cream ice cream,
brandy butter sauce, candied orange 7.50

Spiced baked apple, cherry sorbet, pumpkin seed praline VG 7.50

Christmas pudding sundae, toffee sauce & salted popcorn V 7.00

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

WEST COUNTRY CHEESE

Two of our favourite cheeses with homemade crackers and fig membrillo

2 for 8.00

Please ask about today's choices

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.