

DINNER MENU



STARTERS

Daily soup 5.50

Tempura purple sprouting broccoli, spiced hummus & citrus salsa V 7.50

Duck, pork & pistachio terrine, pear salad & toasted Timbrell's sourdough 7.50

Smoked pigs cheek, celeriac remoulade, caper dressing 6.50

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

LITTLE THINGS

Three for 10.00 or five for 15.00

Mushroom & truffle arancini, Old Winchester

Crispy pig skin, apple ketchup GF

Smoked haddock & potato croquettes, mustard aioli

Cauliflower pakoras, raita V

Potted Old Spot, gherkin & parsley

MAIN COURSES

ROAST CHICKEN WITH COPPA HAM 15.50
Cider, leeks, butterbeans & honey roast roots GF

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

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

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

CORNISH HAKE FILLET & SOMERSET CHORIZO 18.00
Roast beetroots, pink fir potatoes, spinach & caper berries GF

WHOLE ROASTED LYME BAY PLAICE 18.50
Hand cut chips, watercress & tartare sauce GF

BUTTERNUT & KALE LASAGNE 12.50
Salsa verde & salad V

CHIMICHURRI BEEF BURGER 13.00
Paprika mayonnaise, smoked cheddar, gherkin & hand cut chips

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, roast mushroom & water cress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00

SALADS & GRAINS

Starter or Main

Chargrilled Castlemead chicken Caesar, smoked bacon & croutons 7.50/14.50

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

Smoked mackerel, beetroot, lentil, horseradish & dill GF 7.00/13.00

SIDES

All 3.75

- Honey roasted roots, nuts & seeds
- Purple sprouting broccoli, chilli & fennel seeds V GF
- Spiced red cabbage
- Buttery mash
- Skinny fries V
- Hand cut chips

DESSERTS

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

Cherry & rum bread & butter pudding, vanilla cream & butterscotch sauce V 6.50

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

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

Selection of home made ice creams & sorbets V 6.50

WEST COUNTRY CHEESES

Two of our favourite cheeses, homemade crackers, celery, apple and chutney 8.00

Choose from:

- Smoked Dorset Red (P)
- Bath Soft (UP)
- Dorset Blue Vinney (P)
- Wookey Cheddar (P)
- Driftwood (Glastonbury) (UP)

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or 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 specialty.

Our meat comes from two main sources: Dry aged beef & game from Buxton's in Bristol, Gloucester Old Spot Pork including

sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by The Good Egg Company in Hilperton.

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 milk and cream from Blackmore Vale dairy.

The Paget family supplies us with fresh seasonal vegetables from Stills Farm, Bromham, Wiltshire - where they have been farming for 100 years.

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 P - Pasteurised UP - Unpasteurised