

SUNDAY LUNCH 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 ENGLISH BEEF STRIPLOIN 16.50
Red wine gravy, Yorkshire pudding

TIMBRELL'S MIXED ROAST 19.50
English rare roast beef striploin, Castlemead chicken, slow roasted Gloucester Old Spot belly pork

SLOW ROASTED GLOUCESTER OLD SPOT BELLY PORK 15.00
Sea salt & fennel crackling

ROAST CASTLEMEAD CHICKEN 15.50
Bread sauce

ROAST FILLET OF CORNISH HAKE 16.00
Garlic butter

CELERIAC, PARSNIP & WALNUT ROAST 12.50
With sage & artichoke gravy V

All served with roast seasonal vegetables, buttered greens, roast potatoes & Yorkshire pudding. More gravy available on request.

BUTTERNUT & KALE LASAGNE 12.50
Salsa verde & salad V

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

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

300g DRY AGED STEAKS

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

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00

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