

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

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 7.00/13.50

CIABATTAS & SANDWICHES

Includes fries

Wookey Hole Cheddar,
homemade chutney & salad V 7.00

Chargrilled chicken,
coronation slaw & salad 9.00

Smoked Cornish mackerel,
horseradish & cress 9.00

Chargrilled flat iron steak,
mustard mayonnaise & salad 13.50

MAIN COURSES

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

BUTTERNUT & KALE LASAGNE 12.50
Salsa verde & salad V

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

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)

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

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 speciality.

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 100yrs.

Please be aware that game may contain shot.

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

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.