

SUNDAY LUNCH MENU



STARTERS

Daily soup V 5.50

Spiced chicken terrine, spring onion, raita, naan crisp bread 7.50

Courgette & mozzarella frittatas, tomatoes, fregola & lemon verbena V 7.75

Smoked lamb scrumpets, summer remoulade, radish, chicory & chives 7.50

Dorset crab on toast, pickled cucumber, kohlrabi & dill 10.00

LITTLE THINGS

Three for 10.00 or five for 15.00

Spiced lamb meatballs, coriander salsa

Hake ceviche, beetroot salsa

Broccoli & old Winchester croquettes, rocket pesto

Courgette & mozzarella frittatas, basil creme fraiche

Cajun spiced crispy pig skin, paprika mayonnaise

MAIN COURSES

TIMBRELL'S TRIPLE ROAST 19.50
Dry aged topside of beef, Castlemead chicken & slow roasted pork belly

DRY AGED TOPSIDE OF BEEF 16.00
Red wine gravy, Yorkshire pudding

ORCHARD FARM PORK BELLY 15.00
Fennel & sea salt crackling

1/2 GRILLED CASTLEMEAD CHICKEN, LEMON & THYME 16.00
Salsa verde

AUBERGINE STUFFED WITH BEETROOT, QUINOA & MOZZARELLA 13.00
Rocket & hazelnut pesto V

ROAST FILLET OF CORNISH HAKE & SAMPHIRE 18.50
Garlic butter

All roasts served with garlic & herb roast potatoes, seasonal roasted vegetables, buttered greens, root mash & Yorkshire pudding.
Please ask if you would like more gravy.

WESTCOMBE RICOTTA, BEETROOT & CHARD LASAGNE 12.50
Salsa verde V

CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

CAULIFLOWER CHEESE
Bromham cauliflower & Wookey Hole Cheddar 3.75

SALADS & GRAINS

Starter or Main

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

Grilled Cornish mackerel fillet, panzanella, baby gem & salsa verde 8.00/15.00

Baba ganoush, fine beans, rocket, olive, lemon & spelt VG 6.75/13.50

SIDES

All 3.75

• Panzanella V

• Fine beans, tomato, chilli & feta V GF

Cauliflower, wild rice, garlic, ginger & soy V GF

• Crushed potatoes with crème fraiche & sorrel V GF

• Hand cut chips V

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions, grilled tomato & 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

Elderflower panna cotta, berries & crumble 7.00

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

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

Strawberry & gooseberry pavlova, pistachios & lavender V GF 7.50

WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

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