

# DINNER MENU



## STARTERS

- Daily soup V 5.50
- Air dried ham, fig, ricotta & honey 8.00
- Celeriac fritters, dukka, tahini & salsa VG GF 7.75
- Mussel, leek & cider chowder GF 8.50  
Also available as main
- Brixham crab, tomato, caper & dill bruschetta 10.00

## LITTLE THINGS

- Three for 10.00 or five for 15.00
- Old spot sea salt & fennel crackling, apple & cider ketchup GF
- Bromham carrots, hummus, dukkah & rapeseed oil VG GF
- Salt & pepper gurnard, coriander, lemon & paprika aioli GF
- Celeriac fritters, tahini dip GF VG
- Grilled baby corn, harissa, salt & vinegar seeds VG GF

## MAIN COURSES

- FLAT IRON CHICKEN, LEMON & OREGANO 16.00  
Crispy rosemary polenta, green salad GF
- SLOW ROASTED PORK BELLY WITH FENNEL SEED CRACKLING 16.50  
White beans, aubergine caponata, fine beans GF
- POT ROASTED COD WITH CHORIZO 19.00  
Squash, barley, chard & gremolata
- SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50  
Coriander, pine nuts, saffron & chickpeas VG GF
- WILD MUSHROOM & SPINACH MACARONI 13.00  
Truffle oil, chicory & chives V
- DAILY FISH, SIMPLY GRILLED (MP)  
Tartare sauce, hand cut chips, watercress
- CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00  
Crispy onions, paprika mayonnaise, smoked cheddar & tomato
- ROAST CREEDY DUCK LEG, SMOKED BACON & SALSA VERDE 16.00  
Butternut squash, beetroot, lentils & carrot crisps GF
- CORNISH HAKE FILLET & DORSET CLAMS 19.50  
Wild rice, rainbow chard, tomato, chilli & lime salsa GF

**HASSELBACK  
POTATOES**  
chive crème fraiche  
3.75

## 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  |

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

## SALADS & GRAINS

- Starter or Main
- Tossed chicken, chorizo, lentil & spiced cashew nuts 7.50/14.50
- Grilled Cornish mackerel fillet, panzanella, baby gem & salsa verde 8.00/15.50
- Spiced marinated beetroot, dukka, ewe's cheese, spelt & honey V 6.50/13.00

## SIDES

All 3.75

- Green salad, mustard dressing & pumpkin seeds V GF
- Fine beans, tomato, chilli & feta V GF
- Cauliflower, wild rice, garlic, ginger & soy V GF
- Hand cut chips V

## DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Buttermilk panna cotta, berries & crumble 7.00
- Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50  
Please ask your server for today's flavours
- Apple & pear crumble, toffee ice cream 7.00

## 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 Kingfisher of Brixham.

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 VG - Vegan P - Pasteurised UP - Unpasteurised