

DINNER MENU



LITTLE THINGS

Three for 10.00 or five for 15.00

Crispy smoked ham hock croquette,
mustard mayonnaise GF

Lamb & cumin skewer with mint raita GF

Sprout bhajis, lentil dahl GF VG

Spiced halloumi fries, beetroot ketchup V

Beetroot cured salmon scotch pan cake,
dill yoghurt

STARTERS

Spiced parsnip & lentil soup, sprout bhaji,
coriander & crème fraiche V GF* 6.50

Trealy farm bresaola, rocket, ewe's cheese,
honey & pumpkin seeds GF 8.00

Celeriac fritters, chilli, Ticklemore goats cheese,
walnut mayonnaise, beetroot dressing V GF 7.75

Pheasant, partridge & venison terrine,
spiced pear chutney & malted toast 8.00

Beetroot cured salmon, pickled beetroot,
watercress, dill & yoghurt dressing GF 9.50

SALADS & GRAINS

Starter or Main

Tossed chicken, squash, lentil
& pumpkin seed satay GF
7.50/14.50

Smoked Severn & Wye salmon,
celeriac, potato, baby gem & capers GF
8.00/15.50

Spiced marinated beetroot, dukka,
ewe's cheese, spelt & honey V
6.50/13.00

MAIN COURSES

ROAST BREAST OF PHEASANT, WILD MUSHROOMS & PORK BELLY 17.00
Chestnuts & crispy polenta GF

SPICED FEATHER BLADE OF DRIED AGED BEEF 18.00
Mashed potato, braised red cabbage, chives, crispy carrots & shallots GF

SPINACH, RICOTTA & MUSHROOM ARANCINI 14.00
Pumpkin caponata, fregola, olives & sage V*

SOUTH COAST FILLET OF HAKE, CHORIZO & CARAMELIZED FENNEL 19.00
Butterbeans, squash puree, capers & dill GF

FREE RANGE TURKEY BREAST STUFFED WITH MUSHROOM,
TRUFFLE & CRANBERRY 16.00
Roast potatoes, crispy smoked ham hock
& honey roasted parsnips GF

CHARGRILLED VENISON BURGER
WITH SPICED PEAR KETCHUP 13.50
Smoked Dorset red, hand cut chips, baby gem

SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF

WHOLE ROASTED LYME BAY PLAICE 20.00
Salsify, potato, lemon & dill butter

PAN FRIED FILLET OF SCOTTISH SALMON WITH SALSA VERDE 22.00
Jerusalem artichokes, beetroots & celeriac puree GF

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions,
roasted field mushroom & watercress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

SPROUTS

smoked bacon,
cream & nutmeg GF
3.75

SIDES

All 3.75

• Green salad with mustard dressing
& pumpkin seeds VG GF

• Spiced red cabbage with cider
& star anise V GF

• Truffle mash V GF

• Hand cut chips V

DESSERTS

Cherry & chocolate tart, honeycomb
& Ivy house thick cream V 7.50

Christmas bread & butter pudding,
clotted cream ice cream,
brandy butter sauce V 7.50

Spiced baked apple, cherry sorbet,
honey, pumpkin seed praline 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

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)

*Dishes can be made suitable for vegan customers when pre ordered

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 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