

# SUNDAY LUNCH MENU



## 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

## 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

## 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

## MAIN COURSES

**TIMBRELL'S TRIPLE ROAST 19.50**  
Dry aged topside of beef, free range turkey breast & 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

**ROAST FREE RANGE TURKEY BREAST STUFFED WITH MUSHROOM, TRUFFLE & CRANBERRY 16.00**

**SPINACH, RICOTTA & MUSHROOM ARANCINI 13.50**  
Jerusalem artichoke gravy V

**SOUTH COAST FILLET OF HAKE 18.50**  
Garlic butter & capers GF

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.

**WILD MUSHROOM & SPINACH MACARONI 13.00**  
Truffle oil, chicory & chives V

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

## CAULIFLOWER CHEESE

Bromham cauliflower & Wookey Hole Cheddar 3.75

## 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

## 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, honey combe & 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)

## 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