

SUNDAY LUNCH MENU



STARTERS

Daily soup V 5.50

Pheasant & ham hock terrine, gherkin, parsley & mustard 8.00

Celeriac fritters, dukka, tahini & salsa VG GF 7.75

Mussel, leek & cider chowder GF 8.50
Also available as a main course with chips 15.00

Brixham crab & rocket tart, celeriac remoulade 8.50

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

TIMBRELL'S TRIPLE ROAST 19.50
Dry aged topside of beef, roast free range 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

ROAST FREE RANGE CHICKEN, LEMON & THYME 16.00
Salsa verde

BUTTERNUT SQUASH STUFFED WITH WALNUTS 13.50
Pearled spelt, mushrooms & ewe's cheese 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.

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

CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

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 8.00/15.500

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
- Cavolo nero, chilli & fennel, pangritatta V
- Truffle mash V GF
- Hand cut chips V

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

DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Sticky toffee pudding, toffee sauce, caramel ice cream V 7.50

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

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