

# VALENTINE'S DINNER MENU



# Sample 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
- Smoked salmon scotch pan cake, dill yoghurt

## STARTERS

Daily soup V 5.50

- Pheasant, partridge & venison terrine, spiced pear chutney & malted toast 8.00
- Celeriac fritters, chilli, Ticklemore goat's cheese, walnut mayonnaise, beetroot dressing V GF 7.75

Whole baked Somerset Camembert with garlic, rosemary, air dried ham, caramelised onion & fresh focaccia 14.00

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

## 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

FLAT IRON CHICKEN, LEMON & OREGANO 16.00  
Crispy rosemary polenta, green salad GF

ROAST BELLY OF GLOUCESTER OLD SPOT 16.50  
Truffle mash, cavolo nero, chilli & fennel, crispy parsnips GF

POT ROASTED COD WITH CHORIZO 19.50  
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

COTE DE BOEUF FOR TWO 42.00  
Duck fat potatoes, mushroom & Blue Vinney croquette, pink pepper corn sauce, balsamic roasted vegetables

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

ROAST CREEDY DUCK LEG, SMOKED BACON & SALSA VERDE 16.50  
Butternut squash, beetroot, lentils & carrot crisps GF

PAN FRIED SOUTH COAST HAKE FILLET 18.50  
Celeriac puree, Jerusalem artichokes & walnut chermoula 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, mustard dressing & pumpkin seeds V GF
- Cavolo nero, chilli & fennel, pangritatta V
- Truffle mash V GF
- Hand cut chips V

## 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

CHOCOLATE TO SHARE 15.00  
Chocolate fondant, white chocolate ice cream, chocolate parfait & cherry sauce

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.