

# LUNCH MENU

Served 12-3pm



See overleaf for  
delicious desserts

## 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

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

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

## 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

## CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Grilled chicken, smoked bacon  
& baby gem 11.00

Wookey Hole Cheddar, chutney & salad 7.00

Smoked salmon, celeriac remoulade  
& watercress 11.50

Ciabatta special

Please ask your server for today's choice

## 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

## SPROUTS

smoked bacon,  
cream & nutmeg GF  
3.75

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

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

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

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 17.50      Rump 20.00      Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

## 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



## 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

## 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 100yrs.

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

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.