

DINNER MENU



LITTLE THINGS TO SHARE

All 5 for 15.00

- Crispy mac & cheese, romesco sauce V
- Coppa ham, cornichons GF
- Pakorras with riata V GF
- Hake dumplings, coriander & lime mayo
- Baba ganoush, flat bread VG

STARTERS

- Real Cure coppa ham, broad beans, Bromham beetroot, feta & honey GF 7.50
- Bream ceviche, citrus & chilli, marinated tomatoes, radish, rocket & dill GF 7.75
- Potted Gloucester Old Spot with cider & asparagus, gherkin & parsley salad, malted toast 7.50
- Courgette & mozzarella arancini, brown bread pesto, watercress & tomato V 7.75
- Brixham crab, fennel, chilli, coriander yoghurt & flat bread 10.00

SALADS & GRAINS

Starter or Main

- Grilled aubergine, sweet potato, pumpkin seed satay, wild rice, coriander & lime VG GF 7.00/14.00
- Broad bean, mint & feta, bulgur wheat & dukka V 7.00/14.00
- Grilled chicken skewer, fine beans, panzanella & salsa verde 7.50/14.50

MAIN COURSES

- FLAT IRON CHICKEN WITH TOMATO, CAPER & OREGANO SALSA 16.50
Potato salad, courgette fries GF
- GLOUCESTER OLD SPOT PORK BELLY, CHIMICHURRI 16.50
Pepperonata, fine beans, roasted Jersey royals GF
- ROAST FILLET OF SOUTH COAST HAKE, ANCHOVY, HERBS & CAPERS 18.50
Cauliflower puree, lentils, chorizo & fresh peas GF
- SPRING GREEN & POTATO DUMPLINGS, GRILLED WYE ASPARAGUS 14.50
Romesco sauce & baked ricotta V GF
- CHARGRILLED BEEF BURGER, SMOKED BACON KETCHUP 13.50
Gherkin, Barbers cheddar, lettuce, hand cut chips
- FELAFEL, BROAD BEANS & BABA GANOUSH 14.50
Heritage tomatoes, harissa & pea shoots GF VG
- WHOLE ROASTED CORNISH PLAICE 19.00
Parsley, lemon & dill, hand cut chips & tartare sauce

- GURNARD, CHORIZO & RED PEPPER KEBAB WITH SAMPHIRE 18.50
Bulgur wheat, pine nuts & lemon yoghurt dressing

- ROAST RUMP OF LAMB, SALSA VERDE 21.00
Jersey royals, rainbow chard, peas & radish GF

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

COURGETTE FRIES with Cornish sea salt GF V 3.75

SIDES

All 3.75

- Bulgur wheat tabbouleh V
- Roasted Jersey royals with salsa verde V GF
 - Hand cut chips V GF
- Green salad with mustard dressing V GF

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Elderflower cheese cake, elderflower syrup, clotted cream V GF 7.00
- White chocolate panna cotta, Cheddar strawberries, granola 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

WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery.

2 for 8.00

Choose from:

- Smoked Dorset Red (P)
 - Bath Soft (UP)
- Dorset Blue Vinney (P)
 - Wookey Cheddar (P)
- Driftwood (Glastonbury) (UP)

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly-landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will

make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by The Good Egg Company, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

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 the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.

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