

DESSERT MENU



DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
Muscat Domaine De Barroubio. France (75ml) 6.75

Elderflower cheesecake, elderflower syrup, clotted cream V GF 7.00
Late Harvest Tokaji Katinka, Patricius. Hungary (75ml) 6.75

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00
Muscat Domaine De Barroubio. France (75ml) 6.75

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50
Please ask your server for today's flavours

White chocolate panna cotta, Cheddar strawberries, granola 7.50
Chateau de Mailles Sainte Croix du Mont. France (75ml) 6.75
The Noble Wrinkled McLaren Vale. South Australia (75ml) 6.75

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)

PORT

100ml Graham's Six Grapes Reserve 5.75

100ml Graham's 10 Year Tawny 6.50

Half Bottle

Graham's Quinta dos Malvedos 2004 35.00

SHERRY

(50mls)

Fernando De Castilla Fino, Spain 3.80

Fernando De Castilla Amontillado, Spain 3.80

Fernando De castilla Cream, Spain 3.80

Pedro Ximenez. Bodega Hidalgo.
Jerez, Spain 7.00

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.

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

ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.