

VALENTINES DINNER 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

- Parsnip & sage soup, crispy parsnip fritter, chilli oil & homemade bread V 6.00
- Pork liver terrine, gherkin & mustard salsa, malted toast 8.00
- Potted smoked mackerel with pickled carrot & chervil salad 7.75

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

Ticklemore goat's cheese arancini, walnut mayonnaise, beetroot dressing V 7.75

Brixham crab cakes, rocket, harissa, aioli & dill 8.50

SALADS & GRAINS

Starter or Main

Tossed chicken, cucumber, wild rice & pumpkin seed satay GF 7.50/14.50

Leek, Blue Vinney & walnut, beetroot & horseradish remoulade GF V 7.00/13.50

Roasted squash, tahini, coriander, grapefruit, lentil & mint GF VG 6.50/13.00

MAIN COURSES

FLAT IRON CHICKEN WITH SPICY SLAW 16.50
Crispy potato wedges, chimichurri GF

VENISON & PORK FAGGOT WITH SOFT POLENTA 16.00
Cavolo nero, salsa verde, crispy carrots

ROAST FILLET OF SOUTH COAST HAKE, WALNUT CHERMOULA 18.50
Jerusalem artichokes, spinach, celeriac puree GF

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

SPICED LAMB BURGER, RAITA 13.50
Gherkin, spicy slaw, hand cut chips with smoked paprika salt

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

CELERIAC & BLUE VINNEY GRATIN, POACHED DUCK EGG 14.00
Spiced walnuts, carrot & chives V GF

WILD MUSHROOM & RED WINE RISOTTO 14.00
Pearled spelt, crispy shallots, oregano VG

ROAST FILLET OF COD, ANCHOVY, CHILLI, LEMON & DILL 19.50
Butter beans, purple sprouting broccoli GF

MARKET FISH WITH CAPERS & SEAWEED BUTTER 18.50
Cavolo nero, potatoes & fennel GF
Please ask your server for today's fish

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

PURPLE SPROUTING BROCCOLI with capers, chilli & butter 3.75

SIDES

All 3.75

- Spicy slaw V GF
- Truffle mash 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

Lemon posset, poached rhubarb & almond crumble V GF 7.50

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

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

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

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.