



DINNER MENU

STARTERS

- Daily soup V 5.50
- Game terrine, toasted sourdough & chutney 6.50
- Smoked pigs cheek, celeriac remoulade, caper dressing & chicory 6.50
- Cornish crab on toast, grilled fennel, rocket, lemon & capers 9.00
- Bruschetta - caponata, ewe's cheese & honey, marinated beetroot V 6.00

SALADS

Small or Large

- Chargrilled Castlemead chicken Caesar, smoked bacon & croutons 7.50/14.40
- Blood orange, ewe's cheese & grains, honey, tahini & pumpkin seeds V 6.75/13.00
- Smoked mackerel, beetroot, lentil, horseradish & dill GF 7.00/12.75

SIDES

All 3.00

- Honey roasted roots, nuts & seeds V GF
- Savoy cabbage, caper, chilli & fennel seed V GF
- Spiced red cabbage V GF • Buttery mash V GF
- Hand cut chips V • Skinny fries V

MAIN COURSES

- SLOW COOKED FEATHER BLADE OF BEEF 17.00
Mashed potato, roasted squash & kale GF
- ORCHARD FARM PORK BELLY & CARAMELIZED ROASTED APPLE 16.50
Pink fir potatoes, beetroot & savoy cabbage GF
- CHICKEN & SMOKED HAM HOCK PIE 14.75
Honey roasted roots & creamed leeks, pork & sage crackling
- SPICED HADDOCK FISH CAKE 14.50
Bulgur wheat, purple sprouting broccoli & poached hen egg
- PAN FRIED CORNISH HAKE FILLET 18.00
Somerset chorizo, capers, butterbeans & dill GF
- PARSNIP & POLENTA GNOCCHI 13.00
Mushroom ragu, olive & truffle oil pesto V GF
- WHOLE LYME BAY PLAICE 18.50
Tartare sauce, hand cut chips, watercress
- BUTTERNUT, KALE & WESTCOMBE RICOTTA LASAGNE 12.50
Salsa verde & salad V
- CHIMICHURRI BEEF BURGER 13.00
Paprika mayonnaise, smoked cheddar, gherkin & hand cut chips

DRY AGED STEAKS

- With roast garlic & parsley butter, hand cut chips, crispy onions, roast mushroom & watercress
- 250g Rump 18.50 300g Sirloin 23.50
- Add Cider Brandy Peppercorn or Blue Vinney sauce 2.00

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Buttermilk panna cotta, honey roasted rhubarb & pumpkin seed praline 7.00
- Apple & pear crumble, caramel ice cream V 6.50
- Chocolate brownie sundae with toffee sauce & homemade vanilla ice cream V 7.00
- A selection of homemade ice creams V 6.50

WEST COUNTRY CHEESES

Two of our favourite cheeses, homemade crackers, celery, apple, pickled walnuts and chutney 8.00

Choose from:

- Bath Soft (UP) • Wookey Hole Cheddar (P) • Cornish Yarg (UP)
- Dorset Blue Vinney (P) • Smoked Dorset Red (P)

TO SHARE

Ideal for two people, or for one as a main

- Game terrine, ewe's cheese & honey, smoked pigs cheek, caponata, remoulade 13.50
- Baked Somerset Camembert, air dried ham, homemade bread 13.50

WOOD FIRED PIZZA

Freshly made pizzas with the best British charcuterie from the Real Cure, Somerset Charcuterie and Trealy Farm, baked in our wood fired oven

- MARGHERITA 8.50
Tomato sauce, fresh basil & mozzarella V
- THE DEVIL 12.50
Somerset salami, chilli, fennel & mozzarella
- PEPPERONI 12.00
Mozzarella & pepperoni
- THE SOMERSET WINTER 12.00
Butternut, ricotta, Jerusalem artichoke & capers V

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 dry aged beef & game is from Buxton's in Bristol.

Gloucester Old Spot supply our 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 Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by Westleaze Farm, Beaminster

Our yoghurts are from Brown Cow Organics in Pilton. Our milk and cream are from Blackmore Vale Dairy and our 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.

Lovejoys in Melksham supply us with fresh seasonal vegetables.

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 P - Pasteurised UP - Unpasteurised