



DINNER MENU

STARTERS

Daily soup V 5.50

Spiced chicken terrine, spring onion, raita, naan crisp bread 7.50

Tempura tender stem broccoli, spiced hummus & citrus salsa 7.00

Smoked lamb scrumpets, spring remoulade, radish, chicory & chives 7.50

Cornish crab on toast, grilled fennel, rocket, lemon & capers 9.00

SALADS

Small or Large

Chargrilled Castlemead chicken Caesar, smoked bacon & croutons 7.50/14.50

Wye asparagus, ewe's cheese & grains, honey, tahini & pumpkin seeds V 7.50/14.50

Smoked mackerel, beetroot, lentil, horseradish & dill GF 7.00/13.50

SIDES

All 3.00

- Honey roasted roots, nuts & seeds V GF
- Tender stem broccoli, chilli & fennel seed V GF
- Cauliflower, wild rice, garlic ginger & soy
- Crushed potatoes with crème fraiche & sorrel GF
 - Hand cut chips V
 - Skinny fries & rosemary salt V

MAIN COURSES

8 HOUR FEATHER BLADE OF BEEF 17.00

Crushed potatoes, cauliflower puree, wild garlic gremolata GF

ORCHARD FARM PORK BELLY STUFFED WITH NETTLES 16.50

Pink fir potatoes, beetroot, spring greens & apple sauce GF

CHICKEN & SMOKED HAM HOCK PIE 14.75

Honey roasted roots & creamed leeks, pork & sage crackling

CHIMICHURRI BEEF BURGER 13.00

Paprika mayonnaise, smoked cheddar, gherkin & hand cut chips

SPICED HADDOCK FISH CAKE 14.50

Bulgur wheat, tender stem broccoli & poached hen's egg

PARSNIP & POLENTA GNOCCHI 13.00

Mushroom ragu, olive & truffle oil pesto V GF

DAILY FISH, SIMPLY GRILLED (MP)

Tartare sauce, hand cut chips, watercress

WESTCOMBE RICOTTA, BEETROOT

& CHARD LASAGNE 12.50

Salsa verde V

CORNISH HAKE, SAMPHIRE & FENNEL 18.50

Harissa, wild rice & sorrel

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions, roast mushroom & watercress

Flat Iron 17.50

Sirloin 23.50

Rump 19.50

Add cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00

SPRING SALAD

Baby gem, lentils, spring onion & pickled carrot GF 3.75

TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert, air dried ham, homemade bread 13.50

Spiced chicken terrine, ewe's cheese & honey, lamb scrumpets, smoked mackerel pate, remoulade 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 SPRING 12.50
Tender stem broccoli, quail eggs, ricotta & wild garlic V

DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Buttermilk panna cotta, honey roasted rhubarb & pumpkin seed praline 7.00

Steamed orange & poppy seed pudding, cardamom custard 6.50

Chocolate brownie sundae with toffee sauce & homemade vanilla ice cream V 7.00

A selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50

WEST COUNTRY CHEESES

2 for 8.00

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

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

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