



DINNER MENU

STARTERS

- Seasonal soup with homemade bread V 6.50
- Pork, black pudding & pistachio terrine, soda bread, pear & ginger chutney 7.75
- Smoked haddock arancini, curried mayonnaise & celeriac remoulade 7.50
- Celeriac fritters, smoked paprika, tahini, roasted tomato & pepper dressing, chicory VG 7.50
- Dressed Brixham crab on toast, pickled fennel, rocket, harissa & coriander 10.00

SALADS

Starter or Main

- Roasted beetroot, feta, bulgur wheat, honey & dukka V 7.00/14.00
- Williams pear, walnut, celeriac remoulade & chicory GF V 7.00/14.00
- Chermoula spiced chicken, squash, wild rice & rocket GF 7.50/14.50

SIDES

All 3.00

- Caponata with butter beans V GF
- Roasted Norfolk royals with salsa verde VG GF
 - Hand cut chips VG
- Green salad with mustard dressing V GF

MAIN COURSES

- FLAT IRON CHICKEN WITH ROASTED GARLIC, LEMON & OREGANO 16.50
Polenta fries & pepperonata
- SLOW COOKED CREEDY DUCK LEG, CRISPY PORK BELLY & BEETROOT 17.50
Lentils, kale, celeriac puree, crispy carrot
- ROAST FILLET OF CORNISH HAKE, CHORIZO & ROMESCO 19.50
Capers, rainbow chard & potatoes GF
- BAKED COURGETTE FLOWER STUFFED WITH RICOTTA, MINT & CHILLI 14.75
Roasted tomato & grilled pepper risotto, basil oil & beetroot crisps V
- CHARGRILLED BEEF BURGER, SMOKED BACON KETCHUP 13.50
Gherkin, Barbers cheddar, lettuce, hand cut chips
- FALAFEL WITH BABA GANOUSH 14.50
Roasted pumpkin, harissa & pea shoots VG
- WHOLE ROASTED CORNISH PLAICE 19.00
Parsley, lemon & dill, hand cut chips & tartare sauce
- SLOW COOKED SHOULDER OF LAMB, CAPONATA & BUTTER BEANS 18.50
Chilli, mint, rainbow chard & salsa verde GF
- CHALK STREAM TROUT FILLET WITH GINGER, LIME & CASHEW NUTS 19.50
Wild rice, pumpkin & kale GF

CHIPS
with coconut
curry sauce VG
3.75

300g DRY AGED STEAKS

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

- Flat Iron 17.75 Rump 19.50 Ribeye 23.50
- Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

TO SHARE

Ideal for two people, or for one as a main

- Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00
- Crispy mac & cheese with romesco sauce, celeriac fritters with tahini, pork, black pudding & pistachio terrine, smoked haddock fish cake with tartare sauce, air dried ham 15.00

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 AUTUMN 12.00
Caramelised onion, mushroom & ricotta V

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Orange & poppy seed pudding, orange sauce & clotted cream ice cream V 7.00
- Crème caramel, toasted pecans & candied orange GF V 7.00
- 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

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

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 Fenton Farm in Taunton, 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 Costteswold Dairy.

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.

Please be aware that game may contain shot.

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