



DINNER MENU

STARTERS

Real Cure coppa ham, broad beans, Bromham beetroot, feta & honey GF 7.50

Bream ceviche, citrus & chilli, marinated tomatoes, radish, rocket & dill GF 7.75

Potted Gloucester Old Spot with cider & herbs, gherkin & parsley salad, malted toast 7.50

Courgette & mozzarella arancini, brown bread pesto, watercress & tomato V 7.75

Brixham crab, fennel, chilli, coriander yoghurt & flat bread 10.00

SALADS

Starter or Main

Grilled aubergine, sweet potato, pumpkin seed satay, wild rice, coriander & lime VG GF 7.00/14.00

Broad bean, mint & feta, bulgur wheat & dukka V 7.00/14.00

Grilled chicken skewer, fine beans, panzanella & salsa verde 7.50/14.50

SIDES

All 3.00

- Bulgur wheat tabbouleh VG
- Roasted Jersey royals with salsa verde V GF
 - Hand cut chips VG
- Green salad with mustard dressing V GF

MAIN COURSES

FLAT IRON CHICKEN WITH TOMATO, CAPER & OREGANO SALSA 16.50
Potato salad, courgette fries

GLOUCESTER OLD SPOT PORK BELLY, CHIMICHURRI 16.50
Pepperonata, fine beans, roasted Jersey royals GF

ROAST FILLET OF SOUTH COAST HAKE, ANCHOVY, HERBS & CAPERS 18.50
Cauliflower puree, lentils, chorizo & fresh peas GF

POTATO DUMPLINGS, MARINATED
COURGETTE & NASTURTIUM 14.50
Romesco sauce, baked ricotta & basil oil V GF

CHARGRILLED BEEF BURGER,
SMOKED BACON KETCHUP 13.50
Gherkin, Barbers cheddar, lettuce, hand cut chips

FALAFEL, BROAD BEANS & BABA GANOUSH 14.50
Heritage tomatoes, harissa & pea shoots VG

WHOLE ROASTED CORNISH PLAICE 19.00
Parsley, lemon & dill, hand cut chips & tartare sauce

GURNARD, CHORIZO & RED PEPPER KEBAB WITH SAMPHIRE 18.50
Bulgur wheat, pine nuts & lemon yoghurt dressing

ROAST RUMP OF LAMB, SALSA VERDE 21.00
Jersey royals, rainbow chard, peas & radish GF

COURGETTE
FRIES
with Cornish
sea salt V
3.75

300g DRY AGED STEAKS

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

Flat Iron 17.50 Rump 19.50 Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

DESSERTS

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

Elderflower cheesecake, elderflower syrup, clotted cream V GF 7.00

White chocolate panna cotta, Cheddar strawberries, granola 7.50

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)

TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert, air dried ham, homemade bread 13.50

Crispy mac & cheese, romesco sauce, Coppa ham, cornichons, Pakoras with raita, Hake dumplings, coriander & lime mayo, Baba ganoush, flat bread 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 SUMMER 12.00
Pepperonata, mozzarella, salsa verde V

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