



DINNER MENU

STARTERS

Spiced parsnip & lentil soup, sprout bhaji, coriander & crème fraiche V GF* 6.50

Trealy farm bresaola, rocket, ewe's cheese, honey & pumpkin seeds GF 8.00

Celeriac fritters, chilli, Ticklemore goats cheese, walnut mayonnaise, beetroot dressing V GF 7.75

Pheasant, partridge & venison terrine, spiced pear chutney & malted toast 8.00

Beetroot cured salmon, pickled beetroot, watercress, dill & yoghurt dressing GF 9.50

TO SHARE

Baked Somerset Camembert, air dried ham, homemade bread 13.50

Crispy smoked ham hock croquette, mustard mayonnaise, sprout bhajis, coriander crème fraiche, beetroot cured salmon crostini & dill yoghurt, breasola & caper berries 14.50

SIDES

All 3.75

- Green salad, mustard dressing & pumpkin seeds V GF
- Cavolo nero, chilli & fennel, pangritatta V
- Truffle mash V GF
- Hand cut chips V

MAIN COURSES

ROAST BREAST OF PHEASANT, WILD MUSHROOMS & PORK BELLY 17.00
Chestnuts & crispy polenta GF

SPICED FEATHER BLADE OF DRIED AGED BEEF 18.00
Mashed potato, braised red cabbage, chives, crispy carrots & shallots GF

SPINACH, RICOTTA & MUSHROOM ARANCINI 14.00
Pumpkin caponata, fregola, olives & sage V*

SOUTH COAST FILLET OF HAKE, CHORIZO & CARAMELIZED FENNEL 19.00
Butterbeans, squash puree, capers & dill GF

FREE RANGE TURKEY BREAST STUFFED WITH MUSHROOM, TRUFFLE & CRANBERRY 16.00
Roast potatoes, crispy smoked ham hock & honey roasted parsnips GF

CHARGRILLED VENISON BURGER WITH SPICED PEAR KETCHUP 13.50
Smoked Dorset red, hand cut chips, baby gem

SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF

WHOLE ROASTED LYME BAY PLAICE 20.00
Salsify, potato, lemon & dill butter

PAN FRIED FILLET OF SCOTTISH SALMON WITH SALSA VERDE 22.00
Jerusalem artichokes, beetroots & celeriac puree GF

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, roasted field mushroom & watercress

Flat Iron 17.50 Rump 19.50 Sirloin 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

SPROUTS

smoked bacon, cream & nutmeg GF 3.75

SALADS

Tossed chicken, squash, lentil & pumpkin seed satay GF 7.50/14.50

Smoked Severn & Wye salmon, celeriac, potato, baby gem & capers GF 8.00/15.50

Spiced marinated beetroot, dukka, ewe's cheese, spelt & honey V 6.50/13.00

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 WINTER 12.00
Sprouts, mozzarella, pancetta & salsa verde

DESSERTS

Cherry & chocolate tart, honeycomb & Ivy house thick cream V 7.50

Christmas bread & butter pudding, clotted cream ice cream, brandy butter sauce V 7.50

Spiced baked apple, cherry sorbet, honey, pumpkin seed praline 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

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 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 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.

*Dishes can be made suitable for vegan customers when pre ordered

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 VG - Vegan P - Pasteurised UP - Unpasteurised