



DINNER MENU

STARTERS

- Parsnip & sage soup, crispy parsnip fritter, chilli oil & homemade bread V 6.00
- Pork liver terrine, gherkin & mustard salsa, malted toast 8.00
- Potted smoked mackerel with pickled carrot & chervil salad 7.75
- Ticklemore goat's cheese arancini, walnut mayonnaise, beetroot dressing V 7.75
- Brixham crab cakes, rocket, harissa, aioli & dill 8.50

SALADS

Starter or Main

- Tossed chicken, cucumber, wild rice & pumpkin seed satay GF 7.50/14.50
- Leek, Blue Vinney & walnut, beetroot & horseradish remoulade GF V 7.00/13.50
- Roasted squash, tahini, coriander, grapefruit, lentil & mint GF VG 6.50/13.00

SIDES

All 3.00

- Spicy slaw V GF
- Truffle mash V GF • Hand cut chips V GF
- Green salad with mustard dressing V GF

MAIN COURSES

- FLAT IRON CHICKEN WITH SPICY SLAW 16.50
Crispy potato wedges, chimichurri GF
- VENISON & PORK FAGGOT WITH SOFT POLENTA 16.00
Cavolo nero, salsa verde, crispy carrots
- ROAST FILLET OF SOUTH COAST HAKE, WALNUT CHERMOULA 18.50
Jerusalem artichokes, spinach, celeriac puree GF
- ROAST BELLY OF GLOUCESTER OLD SPOT 16.50
Truffle mash, kale, chilli & fennel, crispy parsnips GF
- SPICED LAMB BURGER, RAITA 13.50
Gherkin, spicy slaw, hand cut chips with smoked paprika salt
- CELERIAC & BLUE VINNEY GRATIN, POACHED DUCK EGG 14.00
Spiced walnuts, carrot & chives V GF
- WILD MUSHROOM & RED WINE RISOTTO 14.00
Pearled spelt, crispy shallots, oregano VG
- ROAST FILLET OF COD, ANCHOVY, CHILLI, LEMON & DILL 19.50
Butter beans, purple sprouting broccoli GF
- MARKET FISH WITH CAPERS & SEAWEED BUTTER 18.50
Cavolo nero, potatoes & fennel GF
Please ask your server for today's fish

PURPLE SPROUTING BROCCOLI with capers, chilli & butter 3.75

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

TO SHARE

Ideal for two people, or for one as a main

- Baked Somerset camembert, air dried ham, homemade bread 13.50
- Goats cheese arancini, pork liver terrine, beetroot pickled egg with anchovy & chilli, chargrilled purple sprouting broccoli with harissa 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 12.00
Mushroom, goats cheese & kale pesto

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Lemon posset, poached rhubarb & almond crumble V GF 7.50
- Sticky toffee pudding, caramel ice cream, toffee sauce V 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

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.

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