



DINNER MENU

STARTERS

- Daily soup V 5.50
- Spiced chicken terrine, spring onion, raita, naan crisp bread 7.50
- Courgette & mozzarella frittatas, tomatoes, fregola & lemon verbena V 7.75
- Smoked lamb scrumpets, summer remoulade, radish, chicory & chives 7.50
- Dorset crab on toast, pickled cucumber, kohlrabi & dill 10.00

SALADS

Small or Large

- Chargrilled Castlemead chicken Caesar, smoked bacon & croutons 7.50/14.50
- Grilled Cornish mackerel fillet, panzanella, baby gem & salsa verde 8.00/15.00
- Baba ganoush, fine beans, rocket, olive, lemon & spelt VG 6.75/13.50

SIDES

All 3.00

- Panzanella V
- Fine beans, tomato, chilli & feta V GF
- Cauliflower, wild rice, garlic, ginger & soy V GF
- Crushed potatoes with crème fraiche & sorrel V GF
- Hand cut chips V

MAIN COURSES

- 1/2 GRILLED CASTLEMEAD CHICKEN, LEMON & THYME 16.00
Romesco sauce, crispy polenta, slow cooked courgettes
- CHAR GRILLED 350g OLD SPOT PORK CHOP 17.00
Fine beans, haricot, aubergine, feta & mint GF
- GRILLED FILLETS OF CORNISH MACKEREL 15.50
Roasted beetroot & quinoa, ewe's cheese, pickled fennel & shaved asparagus
- SLOW COOKED AUBERGINE, TOMATO & BROAD BEANS 13.00
Crispy chickpeas, coriander, pickled raisins & pine nuts VG
- WESTCOMBE RICOTTA, BEETROOT & CHARD LASAGNE 12.50
salsa verde V
- DAILY FISH, SIMPLY GRILLED (MP)
Tartare sauce, hand cut chips, watercress
- CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato
- CORNISH HAKE FILLET, SAMPHIRE & FENNEL 18.50
Harissa, wild rice & sorrel GF
- ROAST RUMP OF LAMB, ROCKET & HAZELNUT PESTO 18.95
New season carrots, bacon & peas, crushed jersey royals GF

SUMMER SALAD

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

300g DRY AGED STEAKS

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

Flat Iron 17.50 Sirloin 23.50 Rump 19.50

Add cider brandy & 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

Spiced chicken terrine, courgette & mozzarella frittatas, smoked mackerel pate, lamb scrumpets 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 SUMMER 12.50
Heritage tomato, courgette & mozzarella V

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Elderflower panna cotta, berries & crumble 7.00
- Rocky road sundae with toffee sauce & homemade vanilla ice cream 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours
- Strawberry & gooseberry pavlova, pistachios & lavender V GF 7.50

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 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 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