



# SUNDAY 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

Small or large

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

## 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

## MAIN COURSES

WHITE HART TRIPLE ROAST 19.50

Dry aged topside of beef, roast free range chicken & slow roasted pork belly

DRY AGED TOPSIDE OF BEEF 16.00  
Red wine gravy & horseradish sauce

ORCHARD FARM PORK BELLY 15.00  
Fennel & sea salt crackling

HALF A FREE RANGE CHICKEN,  
LEMON & THYME 16.00  
Salsa verde

SQUASH & LENTIL ROAST 14.50  
Balsamic onion gravy V\*

SOUTH COAST FILLET OF HAKE 19.50  
Chorizo & capers GF

All roasts are served with:  
Garlic & herb roast potatoes, seasonal roasted vegetables,  
buttered greens, root mash & Yorkshire pudding.  
Please ask if you would like more gravy.

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

## 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

CAULIFLOWER  
CHEESE  
Bromham  
cauliflower &  
Barbers Cheddar  
V 3.75

## 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

## 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. \* Can be made suitable for vegans.  
GF - Gluten Free   V - Vegetarian   VG - Vegan   P - Pasteurised   UP - Unpasteurised