



SUNDAY 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 3.00

- Green salad with mustard dressing & pumpkin seeds VG GF
- Spiced red cabbage with cider & star anise V GF
 - Truffle mash V GF
 - Hand cut chips V

MAIN COURSES

- WHITE HART TRIPLE ROAST 19.50
Dry aged topside of beef, free range turkey breast & slow roasted pork belly
- DRY AGED TOPSIDE OF BEEF 16.00
Red wine gravy
- ORCHARD FARM PORK BELLY 15.00
Fennel & sea salt crackling
- ROAST FREE RANGE TURKEY BREAST STUFFED WITH MUSHROOM, TRUFFLE & CRANBERRY 16.00
- SPINACH, RICOTTA & MUSHROOM ARANCINI 13.50
Jerusalem artichoke gravy V
- SOUTH COAST FILLET OF HAKE 18.50
Garlic butter & capers GF

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

- SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF
- CHARGRILLED VENISON BURGER WITH SPICED PEAR KETCHUP 13.50
Smoked Dorset red, hand cut chips, baby gem

300g DRY AGED STEAKS

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

- Flat Iron 17.50 Rump 19.50 Sirloin 23.50
- Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

CAULIFLOWER CHEESE
Bromham cauliflower & Wookey Hole Cheddar 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 flavour

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)

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

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.

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

Our meat comes from two main sources: Dry aged beef & game