



SUNDAY MENU

STARTERS

Daily soup V 5.50

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

Celeriac fritters, chilli, Ticklemore goat's cheese, walnut mayonnaise, beetroot dressing V GF 7.75

Mussel, leek & cider chowder GF 8.50
Also available as a main course with chips 15.00

Brixham crab & rocket tart, celeriac remoulade 8.50

SALADS

Small or Large

Tossed chicken, chorizo, lentil & spiced cashew nuts 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

SIDES

All 3.00

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

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

ROAST FREE RANGE CHICKEN,
LEMON & THYME 16.00
Salsa verde

BUTTERNUT SQUASH STUFFED WITH WALNUTS 13.50
Pearled spelt, mushrooms & ewe's cheese V

SOUTH COAST FILLET OF HAKE 18.50
Garlic butter & 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

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

CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise & smoked cheddar

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

TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert,
air dried ham, homemade bread
13.50

Smoked ham hock croquette
with mustard mayonnaise,
sprout bhaji's & coriander crème fraiche,
smoked salmon crostini & dill yoghurt,
air dried ham & caper berries
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 WINTER 12.00
Sprouts, mozzarella, pancetta
& salsa verde

DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Sticky toffee pudding, toffee sauce, caramel ice cream 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

Apple & pear crumble, toffee ice cream 7.00

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