



SUNDAY MENU

STARTERS

- Daily soup V 5.50
- Air dried ham, fig, ricotta & honey 8.00
- Courgette & mozzarella frittatas, tomatoes, fregola & basil V 7.75
- Chargrilled squid, rocket, harissa, dukkah & lemon GF 10.00
- Brixham crab, tomato, caper & dill bruschetta 10.00

SALADS

- Small or Large
- Tossed chicken, chorizo, lentil & spiced cashew nuts 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
- Hand cut chips V

MAIN COURSES

- WHITE HART TRIPLE ROAST 19.50
Dry aged topside of beef, Castlemead 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
- 1/2 GRILLED CASTLEMEAD CHICKEN, LEMON & THYME 16.00
Salsa verde

CAULIFLOWER CHEESE
Bromham cauliflower & Wookey Hole Cheddar 3.75

AUBERGINE STUFFED WITH BEETROOT, QUINOA & MOZZARELLA 13.00
Rocket & hazelnut pesto V

ROAST FILLET OF CORNISH HAKE & SAMPHIRE 18.50
Garlic butter

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

WESTCOMBE RICOTTA, BEETROOT & CHARD LASAGNE 12.50
salsa verde V

CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

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
- Courgette & mozzarella frittatas, salt & pepper gurnard, ricotta & honey crostini, fennel scratchings with gooseberry sauce 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 10.50
Roasted red pepper, spinach & rocket pesto V

DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Buttermilk panna cotta, berries & crumble 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 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