



DINNER 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
- Salt & pepper squid with fennel, chilli & lime, harissa crème fraiche 10.50

SALADS

Starter or Main

- Roasted beetroot, feta, bulgur wheat, honey & dukka V 7.00/14.00
- Williams pear, walnut, celeriac remoulade & chicory V 7.00/14.00
- Chermoula spiced chicken, squash, wild rice & rocket 7.50/14.50

SIDES

All 3.00

- Potato terrine with truffle mayo & shaved Old Winchester V
- Wild rice with butternut, ginger & soy VG
 - Hand cut chips VG
- Green salad with mustard dressing VG

MAIN COURSES

- CHICKEN, SMOKED BACON & LEEK PIE 14.75
Cider gravy, mashed potato & kale
- SLOW COOKED CREEDY DUCK LEG, CRISPY PORK BELLY & BEETROOT 17.50
Lentils, kale, celeriac puree, crispy carrot
- PAN FRIED PHEASANT WITH BLACK PUDDING & DEVILLED MUSHROOMS 20.50
Potato terrine & cavolo nero
- ROAST FILLET OF CORNISH HAKE, CHORIZO & ROMESCO 19.50
Capers, rainbow chard & potatoes
- STUFFED GNOCCHI & WILD MUSHROOMS 14.75
Jerusalem artichoke, fondant squash & basil oil V
- CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce & hand cut chips
- FALAFEL WITH BABA GANOUSH 14.50
Roasted pumpkin, harissa & pea shoots VG
- CHALK STREAM TROUT FILLET WITH GINGER, LIME & CASHEW NUTS 19.50
Wild rice, pumpkin & kale
- PAN FRIED HAUNCH OF VENISON WITH RED WINE & CHOCOLATE 21.00
Soft polenta, roasted beets, red cabbage & beetroot crisps

CHIPS
with coconut
curry sauce
VG 3.75

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

*Best rare or medium rare

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 WINTER 12.00
Caramelised onion, mushroom & ricotta V

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 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 6.50
Please ask your server for today's flavours

WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery 2 for 8.00

Please ask about today's choices

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

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 Costeswold Dairy.