



# DINNER MENU

## STARTERS

Daily soup & homemade bread V 6.50

Potted Gloucester Old Spot with cider & asparagus, gherkin & parsley salad, malted toast 7.50

Bream ceviche, citrus & chilli dressing, radicchio & radish salad GF 7.75

Ticklemore goat's cheese arancini, walnut mayonnaise, beetroot dressing V 7.75

Brixham crab cakes, rocket, harissa, aioli & dill 8.50

## SALADS

Starter or Main

Tossed chicken, cucumber, wild rice & pumpkin seed satay GF 7.50/14.50

Leek, Blue Vinney & walnut, beetroot & horseradish remoulade GF V 7.00/13.50

Roasted squash, tahini, coriander, grapefruit, lentil & mint GF VG 6.50/13.00

## SIDES

All 3.00

- Spicy slaw V GF
- Truffle mash V GF • Hand cut chips V GF
- Green salad with mustard dressing V GF

## MAIN COURSES

FLAT IRON CHICKEN WITH SPICY SLAW 16.50  
Crispy potato wedges, chimichurri GF

QUANTOCK VENISON & PORK RAGU 16.00  
Tagliatelle cavolo nero, salsa verde, pangritata

ROAST FILLET OF SOUTH COAST HAKE, ANCHOVY, HERBS & CAPERS 18.50  
Cauliflower puree, lentils, chorizo & spring onion GF

GLOUCESTER OLD SPOT PORK BELLY, WILD GARLIC & APPLE 16.50  
Spring bubble & squeak, heritage carrots GF

PURPLE SPROUTING BROCCOLI with capers, chilli & butter 3.75

SPICED LAMB BURGER, RAITA 13.50  
Gherkin, spicy slaw, hand cut chips with smoked paprika salt

SPRING GREEN & POTATO DUMPLINGS, GRILLED WYE ASPARAGUS 14.50  
Romesco sauce & baked ricotta V GF

VEGAN WILD MUSHROOM & RED WINE RISOTTO 14.00  
Pearled spelt, crispy shallots, oregano VG

ROAST RUMP OF LAMB, SALSA VERDE 21.00  
Jersey royals, rainbow chard, peas & radish GF

MARKET FISH WITH CAPERS & SEAWEED BUTTER 18.50  
Cavolo nero, potatoes & fennel GF  
Please ask your server for today's fish

## 300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, slow roasted tomatoes & watercress

Flat Iron 17.50 Rump 19.50 Sirloin 23.50

Add 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

Goats cheese arancini, potted Old Spot, crab bhaji with raita, chargrilled purple sprouting broccoli with harissa 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 SPRING 12.00  
Mushroom, goats cheese & kale pesto

## DESSERTS

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

Lemon posset, poached rhubarb & almond crumble V GF 7.50

Sticky toffee pudding, caramel ice cream, toffee sauce 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

## 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 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.

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