



# 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 GF V 7.00/14.00
- Chermoula spiced chicken, squash, wild rice & rocket GF 7.50/14.50

## SIDES

All 3.00

- Truffle mash V GF
- Wild rice with butternut, ginger & soy GF VG
- Hand cut chips VG
- Green salad with mustard dressing VG GF

## 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 GF
- POTATO TERRINE with truffle mayo & shaved Old Winchester V GF 3.75
- STUFFED GNOCCHI & WILD MUSHROOMS 14.75  
Jerusalem artichoke, fondant squash & basil oil V
- CHARGRILLED BEEF BURGER, SMOKED BACON KETCHUP 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 GF
- PAN FRIED HAUNCH OF VENISON WITH RED WINE & CHOCOLATE 21.00  
Soft polenta, roasted beets, red cabbage & beetroot crisps

## 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

## 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 GF 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 GF 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

## 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.

## 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 AUTUMN 12.00  
Caramelised onion, mushroom & ricotta V

## ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.

Please be aware that game may contain shot.

GF - Gluten Free    V - Vegetarian    VG - Vegan    P - Pasteurised    UP - Unpasteurised