



SUNDAY 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

Small or Large

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

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

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

HALF A FREE RANGE CHICKEN,
LEMON & THYME 16.00
Salsa verde

CELERIAC & BLUE VINNY GRATIN 13.50
Artichoke & red wine gravy V

SOUTH COAST FILLET OF HAKE 18.50
Seaweed 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

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

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

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

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

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