



SUNDAY MENU

STARTERS

- Spiced parsnip, coconut & lentil soup, sprout bhaji, coriander & tahini dressing VG 7.00
- Roasted beetroot, feta, bulgur wheat, honey & dukka V 6.50
 - Beetroot cured salmon, pickled cucumber, dill & yoghurt dressing 10.50
 - Venison, partridge & pheasant terrine, pear chutney, mustard & cornichons 8.75
 - 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
 - Williams pear, walnut, celeriac remoulade & chicory V 6.50

SIDES

All 3.00

- Chips with coconut curry sauce VG
- Wild rice with butternut, ginger & soy VG
 - Hand cut chips VG
- Green salad with mustard dressing VG

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
- ROAST CROWN OF TURKEY 16.00
Pork, sage & chestnut sausage
- SQUASH, PISTACHIO & QUINOA NUT ROAST 15.00
Balsamic onion gravy VG

CAULIFLOWER CHEESE
Bromham cauliflower & Barbers Cheddar V 3.75

- SOUTH COAST FILLET OF HAKE 19.50
Garlic butter, sprouts, capers & dill

All roasts are served with:
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.

- STUFFED GNOCCHI & WILD MUSHROOMS 14.75
Jerusalem artichoke, fondant squash & basil oil V

- CHARGRILLED GAME BURGER, MUSHROOM KETCHUP 14.50
Smoked bacon, gherkin, lettuce, hand cut chips

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

DESSERTS

- Cherry & chocolate tart, honeycomb & Ivy House thick cream V 7.50
- Christmas bread & butter pudding, clotted cream ice cream, brandy butter sauce, candied orange 7.50
- Spiced baked apple, cherry sorbet, pumpkin seed praline VG 7.50
- Christmas pudding sundae, toffee sauce & salted popcorn V 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

TO SHARE

- Ideal for two people, or for one as a main
- Whole baked Somerset Camembert with garlic, rosemary, onion marmalade & crisp breads V 13.00
- Beetroot cured salmon & yoghurt dressing, game terrine on crostini, sprout bhajis with tahini dressing, crispy mac & cheese, 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

WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo
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.

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