



# SUNDAY MENU

## STARTERS

- Parsnip & sage soup, crispy parsnip fritter, chilli oil & homemade bread V 6.00
- Pork liver terrine, gherkin & mustard salsa, malted toast 8.00
- Potted smoked mackerel with pickled carrot & chervil salad 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,  
pork liver terrine, beetroot pickled egg  
with anchovy & chilli,  
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 our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our meat comes from two main sources: Dry aged beef & game

from Buxton's in Bristol, Gloucester Old Spot Pork including sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Kingfisher of Brixham.

Eggs are supplied by Westleaze Farm, Beaminster.

Our yoghurts are from Brown Cow Organics in Pilton. Our milk and cream are from Blackmore Vale Dairy and our cheeses from Somerset & surrounding counties.

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 our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

Lovejoys in Melksham supply us with fresh seasonal vegetables.

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