

# MENU



## SMALL PLATES

Daily soup V 5.50

Air dried ham, fig, ricotta & honey 8.00

Courgette & mozzarella frittatas, tomatoes, fregola & basil V 7.75

Chargrilled squid, rocket, harissa, dukkah & lemon GF 10.00

Brixham crab, tomato, caper & dill bruschetta 10.00

## SALADS & GRAINS

Tossed chicken, chorizo, lentil & spiced cashew nuts 7.50/14.50

Grilled Cornish mackerel fillet, panzanella, baby gem & salsa verde 8.00/15.00

Baba ganoush, fine beans, rocket, olive, lemon & spelt VG 6.75/13.50

## CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Chargrilled chicken, coronation slaw & salad 9.50

Wookey Hole Cheddar, chutney & salad 7.00

Smoked mackerel, creme fraiche, horseradish & watercress 9.00

Ciabatta special

Please ask your server for today's choice

## 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

THE GROSVENOR 13.00

Duck egg, tender stem broccoli, mozzarella, pancetta & salsa verde

MARGHERITA 8.50

Tomato sauce, fresh basil & mozzarella V

THE DEVIL 12.50

Chorizo, chilli, fennel & mozzarella

PEPPERONI 12.00

Mozzarella & pepperoni

THE DORSET SUMMER 10.50

Roasted red pepper, spinach & rocket pesto V

NAPOLI 12.00

Mozzarella, coppa ham, anchovies, capers & rocket

QUATTRO 13.00

The Devil, Dorset Summer, Pepperoni, Napoli

## CREAM TEA

Home made scones, strawberry jam, thick Ivy House cream 6.00

Add Prosecco 10.00

## PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We try not to buy out of season or imported produce and our menus change regularly to reflect this.

Our meat comes from two main sources. Prime Cuts, based here in Shaftesbury, supply us with beef, chicken & game. Orchard Farm in Wedmore, Somerset provides our pork together with sausages & bacon which are cured to our own recipe. All meat is traceable to individual animals.

All our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Charcuterie comes from The Real Cure in Shaftesbury, Somerset Charcuterie in Wrington & Trealy Farm in Monmouthshire.

Eggs are supplied by Fluffets from small flocks on family farms in the New Forest.

Leaves and vegetables are supplied by The Watercress Company in Dorchester and Lovejoys in Melksham. Rapeseed oil comes from Fussels, Church Farm near Bradford on Avon.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using flour milled by Stoate & Sons here in Shaftesbury. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchen, and we churn our own ice cream using milk and cream from Blackmore Vale Dairy.

Cheeses come from Dorset and the surrounding counties.

Please be aware that game may contain shot.

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

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.