

DINNER MENU



STARTERS

Daily soup V 5.50

Air dried ham, fig, ricotta & honey 8.00

Courgette & mozzarella frittas, 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

Starter or Main

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

SIDES

All 3.75

- Panzanella V
- Fine beans, tomato, chilli & feta V GF
- Cauliflower, wild rice, garlic, ginger & soy V GF
- Hand cut chips V

MAIN COURSES

1/2 GRILLED CASTLEMEAD CHICKEN, LEMON & THYME 16.00
Crispy polenta, smokey sauce & summer slaw GF

CHARGRILLED 350g PORK CHOP 17.00
White beans, aubergine caponata, fine beans, fennel seed crackling GF

GRILLED MACKEREL FILLETS & ROMESCO SAUCE 15.50
Grilled vegetables, new potatoes, gremolata

SLOW COOKED AUBERGINE, TOMATO & BROAD BEANS 13.00
Crispy chickpeas, coriander, pickled raisins & pine nuts VG

WESTCOMBE RICOTTA, BEETROOT & CHARD LASAGNE 12.50
salsa verde V

DAILY FISH, SIMPLY GRILLED (MP)
Tartare sauce, hand cut chips, watercress

CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

ROAST RUMP OF LAMB, RADISH, MINT & PEAS 18.95
Pearled Sharpham spelt, courgette & heritage carrots

CORNISH HAKE FILLET & DORSET CLAMS 19.50
Wild rice, rainbow chard, tomato, chilli & lime salsa GF

SUMMER
COLESLAW
& spiced
cashew nuts V
3.75

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, grilled tomato & watercress

Flat Iron	Rump	Sirloin
17.50	20.00	23.50

Cider brandy & peppercorn sauce or Dorset Blue Vinney sauce 2.00

WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

Choose from:

- Barber's vintage cheddar
- Dorset Blue Vinney
- Driftwood goats cheese
- Lyburn's Francis

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

DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Buttermilk panna cotta, berries & crumble 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

Honey roasted plum pavlova, pistachios & lavender V G 7.50

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 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 P - Pasteurised UP - Unpasteurised