

DINNER MENU



STARTERS

Daily soup V 5.50

Air dried ham, fig, ricotta & honey 8.00

Celeriac fritters, dukka,
tahini & salsa VG GF 7.75

Mussel, leek & cider chowder GF 8.50
Also available as main

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 8.00/15.50

Spiced marinated beetroot, dukka,
ewe's cheese, spelt & honey V 6.50/13.00

SIDES

All 3.75

- Green salad, mustard dressing & pumpkin seeds V GF
- Fine beans, tomato, chilli & feta V GF
- Cauliflower, wild rice, garlic, ginger & soy V GF
- Hand cut chips V

MAIN COURSES

FLAT IRON CHICKEN, LEMON & OREGANO 16.00
Crispy rosemary polenta, green salad GF

SLOW ROASTED PORK BELLY WITH FENNEL SEED CRACKLING 16.50
White beans, aubergine caponata, fine beans GF

POT ROASTED COD WITH CHORIZO 19.00
Squash, barley, chard & gremolata

SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF

WILD MUSHROOM
& SPINACH MACARONI 13.00
Truffle oil, chicory & chives V

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

CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

ROAST CREEDY DUCK LEG, SMOKED BACON & SALSA VERDE 16.00
Butternut squash, beetroot, lentils & carrot crisps GF

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

HASSELBACK
POTATOES
chive crème fraiche
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

Add 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 AUTUMN 11.50

Wild mushrooms, butternut squash,
mozzarella & rocket pesto V

NAPOLI 12.00

Mozzarella, coppa ham, anchovies,
capers & rocket

QUATTRO 13.00

The Devil, Dorset Autumn, 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 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

Apple & pear crumble, toffee ice cream 7.00

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 Kingfisher
of Brixham.

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 VG - Vegan P - Pasteurised UP - Unpasteurised