

# LUNCH MENU

Served 12-3pm



See overleaf for  
delicious desserts

## 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

## 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

## 300g DRY AGED STEAKS

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

## 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

## 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

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

## 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

HASSELBACK  
POTATOES  
chive crème fraiche  
3.75

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

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

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

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

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

## SIDES All 3.75

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



## 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

## 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

## 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 be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan 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.