

# VALENTINE'S DINNER MENU



# Sample Menu

## STARTERS

Daily soup V 5.50

Pheasant, partridge & venison terrine, spiced pear chutney & malted toast 8.00

Celeriac fritters, chilli, Ticklemore goat's cheese, walnut mayonnaise, beetroot dressing V GF 7.75

Whole baked Somerset Camembert with garlic, rosemary, air dried ham, caramelised onion & fresh focaccia 14.00

Mussel, leek & cider chowder GF 8.50  
Also available as a main course with chips 15.00

Brixham crab & rocket tart, celeriac remoulade 8.50

## SALADS & GRAINS

Starter or Main

Tossed chicken, squash, lentil & pumpkin seed satay GF 7.50/14.50

Smoked Severn & Wye salmon, celeriac potato, baby gem & capers GF 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
- Cavolo nero, chilli & fennel, pangritatta V
  - Truffle mash V GF
  - Hand cut chips V

## MAIN COURSES

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

ROAST BELLY OF GLOUCESTER OLD SPOT 16.50  
Truffle mash, cavolo nero, chilli & fennel, crispy parsnips GF

POT ROASTED COD WITH CHORIZO 19.50  
Squash, barley, chard & gremolata

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

COTE DE BOEUF FOR TWO 42.00  
Duck fat potatoes, mushroom & Blue Vinney croquette, pink pepper corn sauce, balsamic roasted vegetables

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

ROAST CREEDY DUCK LEG, SMOKED BACON & SALSA VERDE 16.50  
Butternut squash, beetroot, lentils & carrot crisps GF

PAN FRIED SOUTH COAST HAKE FILLET 18.50  
Celeriac puree, Jerusalem artichokes & walnut chermoula GF

## 300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, roasted field mushroom & 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

## SPROUTS

smoked bacon, cream & nutmeg GF 3.75

## 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 WINTER 12.00

Sprouts, mozzarella, pancetta & salsa verde

NAPOLI 12.00

Mozzarella, coppa ham, anchovies, capers & rocket

QUATTRO 13.00

The Devil, Dorset Winter, Pepperoni, Napoli

## DESSERTS

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

Sticky toffee pudding, toffee sauce, caramel ice cream V 7.50

## CHOCOLATE TO SHARE

Chocolate fondant, white chocolate ice cream, chocolate parfait & cherry sauce 15.00

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.