

MENU



SMALL PLATES

Parsnip & sage soup, crispy parsnip fritter,
chilli oil & homemade bread V 6.00

Pork liver terrine, gherkin & mustard salsa,
malted toast 8.00

Potted smoked mackerel with pickled carrot
& chervil salad 7.75

Ticklemore goat's cheese arancini, walnut
mayonnaise, beetroot dressing V 7.75

Brixham crab cakes, rocket, harissa,
aioli & dill 8.50

SALADS & GRAINS

Tossed chicken, cucumber,
wild rice & pumpkin seed satay GF 7.50/14.50

Leek, Blue Vinney & walnut, beetroot
& horseradish remoulade GF V 7.00/13.50

Roasted squash, tahini,
coriander, grapefruit, lentil & mint GF VG
6.50/13.00

CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Grilled chicken, smoked bacon
& baby gem 11.00

Wookey Hole Cheddar, chutney & salad 7.00

Smoked salmon, beetroot & horseradish
remoulade & watercress 11.50

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
Coppa ham, pancetta, mozzarella
& 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 SPRING 12.00
Mushroom, goats cheese & kale pesto V

NAPOLI 12.00
Mozzarella, coppa ham, anchovies,
capers & rocket

QUATTRO 13.00
The Devil, Dorset Spring, 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 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 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.