

DINNER MENU



STARTERS

Real Cure coppa ham, broad beans, Bromham beetroot, feta & honey GF 7.50

Bream ceviche, citrus & chilli, marinated tomatoes, radish, rocket & dill GF 7.75

Potted Gloucester Old Spot with cider & asparagus, gherkin & parsley salad, malted toast 7.50

Courgette & mozzarella arancini, brown bread pesto, watercress & tomato V 7.75

Brixham crab, fennel, chilli, coriander yoghurt & flat bread 10.00

SALADS & GRAINS

Starter or Main

Grilled aubergine, sweet potato, pumpkin seed satay, wild rice, coriander & lime VG GF 7.00/14.00

Broad bean, mint & feta, bulgur wheat & dukka V 7.00/14.00

Grilled chicken skewer, fine beans, panzanella & salsa verde 7.50/14.50

SIDES

All 3.75

- Bulgur wheat tabbouleh V
- Roasted Jersey royals with salsa verde V GF
 - Hand cut chips V GF
- Green salad with mustard dressing V GF

MAIN COURSES

FLAT IRON CHICKEN WITH TOMATO, CAPER & OREGANO SALSA 16.50
Potato salad, courgette fries GF

GLOUCESTER OLD SPOT PORK BELLY, CHIMICHURRI 16.50
Pepperonata, fine beans, roasted Jersey royals GF

ROAST FILLET OF SOUTH COAST HAKE, ANCHOVY, HERBS & CAPERS 18.50
Cauliflower puree, lentils, chorizo & fresh peas GF

SPRING GREEN & POTATO DUMPLINGS,
GRILLED WYE ASPARAGUS 14.50
Romesco sauce & baked ricotta V GF

CHARGRILLED BEEF BURGER,
SMOKED BACON KETCHUP 13.50
Gherkin, Barbers cheddar, lettuce, hand cut chips

FELAFEL, BROAD BEANS & BABA GANOUSH 14.50
Heritage tomatoes, harissa & pea shoots GF VG

WHOLE ROASTED CORNISH PLAICE 19.00
Parsley, lemon & dill, hand cut chips & tartare sauce

GURNARD, CHORIZO & RED PEPPER KEBAB WITH SAMPHIRE 18.50
Bulgur wheat, pine nuts & lemon yoghurt dressing

ROAST RUMP OF LAMB, SALSA VERDE 21.00
Jersey royals, rainbow chard, peas & radish GF

COURGETTE
FRIES
with Cornish
sea salt GF V
3.75

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery 2 for 8.00

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
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 SUMMER 12.00
Pepperonata, mozzarella, salsa verde 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

Elderflower cheese cake, elderflower syrup, clotted cream V GF 7.00

White chocolate panna cotta, Cheddar strawberries, granola 7.50

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

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a

small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Mark at Prime Cuts, in Shaftesbury, provides us with poultry, lamb & the very best burgers made to our own exclusive recipe. And Walter Rose, in Devizes, supplies us with phenomenal steaks, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by Fluffetts, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten-free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.

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