

MENU



SMALL PLATES

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

CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Grilled chicken, smoked bacon
& baby gem 11.00

Wookey Hole Cheddar, chutney & salad 10.50

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 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

CREAM TEA

Home made scones, strawberry jam,
thick Ivy House cream 6.00

Add Prosecco 10.00

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 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.