

DINNER MENU



STARTERS

- 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

Starter or Main

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

SIDES

All 3.75

- Spicy slaw V GF
- Truffle mash V GF
- Hand cut chips V GF
- Green salad with mustard dressing V GF

MAIN COURSES

- FLAT IRON CHICKEN WITH SPICY SLAW 16.50
Crispy potato wedges, chimichurri GF
- VENISON & PORK FAGGOT WITH SOFT POLENTA 16.00
Cavolo nero, salsa verde, crispy carrots
- ROAST FILLET OF SOUTH COAST HAKE, WALNUT CHERMOULA 18.50
Jerusalem artichokes, spinach, celeriac puree GF
- ROAST BELLY OF GLOUCESTER OLD SPOT 16.50
Truffle mash, kale, chilli & fennel, crispy parsnips GF
- SPICED LAMB BURGER, RAITA 13.50
Gherkin, spicy slaw, hand cut chips with smoked paprika salt
- CELERIC & BLUE VINNEY GRATIN, POACHED DUCK EGG 14.00
Spiced walnuts, carrot & chives V GF
- WILD MUSHROOM & RED WINE RISOTTO 14.00
Pearled spelt, crispy shallots, oregano VG
- ROAST FILLET OF COD, ANCHOVY, CHILLI, LEMON & DILL 19.50
Butter beans, purple sprouting broccoli GF
- MARKET FISH WITH CAPERS & SEAWEED BUTTER 18.50
Cavolo nero, potatoes & fennel GF
Please ask your server for today's fish

PURPLE SPROUTING BROCCOLI with capers, chilli & butter 3.75

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

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

DESSERTS

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

Lemon posset, poached rhubarb & almond crumble V GF 7.50

Sticky toffee pudding, caramel ice cream, toffee sauce V 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 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 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