

# LUNCH MENU

Served 12-3pm



See overleaf for  
delicious desserts

## STARTERS

Spiced parsnip, coconut & lentil soup, sprout bhaji,  
coriander & tahini dressing VG 7.00

Roasted beetroot, feta, bulgur wheat,  
honey & dukka V 6.50

Beetroot cured salmon, pickled cucumber,  
dill & yoghurt dressing 10.50

Venison, partridge & pheasant terrine,  
pear chutney, mustard & cornichons 8.75

Celeriac fritters, smoked paprika, tahini,  
roasted tomato & pepper dressing, chicory VG 7.50

Salt & pepper squid with fennel, chilli & lime,  
harissa crème fraiche 10.50

Williams pear, walnut, celeriac remoulade  
& chicory V 6.50

## TO SHARE

Ideal for two people, or for one as a main

Whole baked Somerset Camembert with garlic,  
rosemary, onion marmalade & crisp breads V 13.00

Beetroot cured salmon & yoghurt dressing, game  
terrine on crostini, sprout bhajis with tahini  
dressing, crispy mac & cheese, air dried ham 15.00

## 300g DRY AGED STEAKS

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

• Flat Iron\* 17.75 • Rump 20.00 • Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

\* Best rare or medium rare

## 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 WINTER 12.00

Caramelised onion, mushroom & ricotta V

NAPOLI 12.00

Mozzarella, coppa ham, anchovies,  
capers & rocket

QUATTRO 13.00

The Devil, Dorset Winter, Pepperoni, Napoli

## CIABATTAS

With skinny fries

Grilled chermoula chicken &  
harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar  
& red onion marmalade V 10.50

## MAIN COURSES

ROAST FREE RANGE TURKEY BREAST,  
PANCETTA, SAGE &  
CHESTNUT SAUSAGE 16.75

Roast potatoes, honey roasted parsnips,  
kale, crispy carrots, turkey gravy

SPICED BELLY OF

GLOUCESTER OLD SPOT 17.50

Mashed potato, braised red cabbage,  
fennel & sea salt crackling

SQUASH, PISTACHIO & QUINOA NUT ROAST 15.00

Roast potatoes, kale, pomegranate  
& coriander VG

CORNISH HAKE FILLET, CHORIZO  
& SPROUTS 19.50

Squash, celeriac puree, capers & dill

SPROUTS  
with  
chorizo  
3.75

STUFFED GNOCCHI & WILD  
MUSHROOMS 14.75

Jerusalem artichoke, fondant squash  
& basil oil V

CHARGRILLED GAME BURGER,  
MUSHROOM KETCHUP 14.50

Smoked bacon, gherkin,  
lettuce, hand cut chips

CHALK STREAM TROUT FILLET  
WITH GINGER, LIME & CASHEW NUTS 18.50  
Wild rice, pumpkin & kale

PAN FRIED HAUNCH OF VENISON  
WITH RED WINE & CHOCOLATE 21.00  
Soft polenta, roasted beets, red cabbage  
& beetroot crisps

## SIDES All 3.75

- Chips with coconut curry sauce VG
- Wild rice with butternut, ginger & soy VG
- Hand cut chips VG
- Green salad with mustard dressing VG



## DESSERTS

- Cherry & chocolate tart, honeycomb & Ivy House thick cream V 7.50  
Christmas bread & butter pudding, clotted cream ice cream,  
brandy butter sauce, candied orange 7.50  
Spiced baked apple, cherry sorbet, pumpkin seed praline VG 7.50  
Christmas pudding sundae, toffee sauce & salted popcorn V 7.00  
Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50  
Please ask your server for today's flavours

## WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo  
2 for 8.00

Please ask about today's choices

## 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.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

## ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.