

MENU



SMALL PLATES

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

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

Williams pear, walnut, celeriac remoulade & chicory V 6.50

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

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

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

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

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

CREAM TEA

Afternoon Tea can be pre ordered two days in advance. Ask one of our team members for more information.

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.