

LUNCH MENU

Served 12-3pm



See overleaf for
delicious desserts

STARTERS

- Burrata, crostini, marinated tomatoes,
courgette & basil oil V 9.00
- Brixham crab cakes, harissa, citrus
& coriander slaw 10.00
- Smoked ham hock terrine, pickles,
nasturtiums, malted toast 8.00
- Grilled Cornish mackerel fillet, chermoula,
yoghurt, quinoa, radish & dukka 8.00/15.00
- Lightly spiced arancini, beetroot ketchup,
rocket & chicory VG 7.00

WARM SALADS & GRAINS

Starter or Main

- Grilled tikka chicken, quinoa, raita &
spiced pumpkin seeds 7.50/14.50
- Marinated raw courgette,
toasted focaccia, rocket, tomato &
caper salad VG 7.00/14.00
- Grilled tender stem broccoli, baked ricotta,
bulgur wheat, beetroot dressing,
crispy onions V 6.50/13.00

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

TO SHARE

- Ideal for two people, or for one as a main
- Garlic & rosemary baked Somerset Camembert,
red onion marmalade,
rosemary focaccia V 13.00
- Crispy mac & cheese with romesco sauce,
spiced arancini, smoked ham hock
& cider terrine, Brixham crab cakes
with tartare sauce, air dried ham 15.00

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

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| THE GROSVENOR 13.00 | THE DEVIL 12.50 |
| Coppa ham, pancetta,
mozzarella & salsa
verde | Chorizo, chilli,
fennel
& mozzarella |
| MARGHERITA 8.50 | PEPPERONI 12.00 |
| Tomato sauce, fresh
basil & mozzarella V | Mozzarella &
pepperoni |

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

- FLAT IRON CHICKEN 16.75
Spicy glaze, slaw, rosemary fries

- SLOW ROAST BELLY OF OLD SPOT,
FENNEL & SEA SALT CRACKLING 17.50
Braised leek, lentils with red wine
vinegar, rainbow chard, basil oil

- CHARGRILLED BEEF BURGER,
SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce
& hand cut chips

- PAN FRIED GNOCCHI WITH BAKED RICOTTA &
ROMESCO SAUCE 14.00
Tomatoes, spinach & pine nuts V

- CHEESY
CHIPS
Hand cut
chips
with cheese
& cider
fondue
sauce V
4.00

- PAN FRIED SOUTH COAST HAKE FILLET, CAFÉ
DE PARIS BUTTER 19.50
Beetroot & spelt risotto, samphire, pea puree

- BLACK BEAN VEGAN BURGER,
BEETROOT & ONION SEED BUN 14.50
Pickles, spicy fries &
smokey vegan mayo VG

- ROAST FILLET OF COD WITH CAPERS
& CHIMICHURRI 19.50
Potatoes, tomatoes & pickled fennel

- WHOLE CORNISH PLAICE, CAPERS
& BROWN SHRIMP 21.00
Tender stem broccoli & hand cut chips

SIDES

- Hand cut chips with Cornish sea salt VG 3.00 • Tender stem broccoli, garlic butter & baked ricotta V 4.00
• Green salad with mustard dressing VG 2.95 • Bulgur wheat salad VG 3.00



DESSERTS

Salted caramel & chocolate tart, cherry sorbet V 7.00

Elderflower & yoghurt panna cotta, Cheddar strawberries, honey & almond crumble 7.00

Baked vanilla cheesecake, berry compote, chocolate sorbet 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

DORSET CHEESES

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

Please ask about today's choices

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

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.