

# DINNER MENU



## STARTERS & WINTER SALADS

- Seasonal soup & homemade bread V 7.00
- Crispy parsnip fritters, tikka, kachumba, sweet pickled onions VG 7.75
- Chicken & ham hock terrine, pickled carrot, tarragon & caper mayonnaise 8.50
- Roasted sweet potato & bulgur wheat salad, beetroot dressing, baked ricotta, crispy onions V 6.50/13.00
- Spiced grilled aubergine & quinoa salad, roasted carrot & tahini, coriander, red onion, ginger & soy VG 7.00/13.50
- Seared pigeon breast, apple, crispy pancetta, celeriac remoulade, hazelnuts 10.50
- Charred squid, harissa, lemon, fennel & rocket salad, dukka 10.00

## TO SHARE

- Ideal for two people, or for one as a main
- Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00
- Crispy parsnip fritters, air dried ham, kachumba, crispy squid, smoked ham hock & chicken terrine 15.00

## SIDES

All 3.75

- Skinny fries with Cornish sea salt VG
- Cavolo nero, garlic butter & baked ricotta V
- Green salad with mustard dressing VG
- Fried greens with garlic, ginger & soy VG

## MAIN COURSES

- CHARGRILLED FLAT IRON CHICKEN 16.75  
Lemon, roasted garlic & oregano butter, skinny fries
- PHEASANT, SMOKED HAM HOCK & LEEK PIE 16.50  
Mash, spiced red cabbage, crispy leeks
- CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50  
Gherkin, Barbers cheddar, lettuce & skinny fries
- PUMPKIN, CHILLI & CAVOLO NERO LASAGNE 15.00  
Wild mushrooms, romesco sauce, parsley & pumpkin seed pesto, crispy sage V
- PAN FRIED SOUTH COAST HAKE FILLET, BROWN SHRIMP & CHORIZO 21.00  
Fennel & butterbean stew, basil oil, celeriac
- VEGAN CHICKPEA BURGER, CHARCOAL & SESAME BRIOCHE BUN 14.50  
Pickles, fries & smokey vegan mayo VG
- CHALK STREAM TROUT FILLET, COCONUT & LEMONGRASS 20.50  
Squash, black rice & crispy kale
- CORNISH CRAB, KALE & CIDER THERMIDOR 21.00  
Marinated fennel & rocket salad, homemade focaccia

## 300g DRY AGED STEAKS

Served with balsamic roasted portobello mushroom, garlic & parsley butter, skinny fries, rocket & crispy onions

Flat Iron*	Rump	Ribeye
18.75	20.50	23.50

\* Best rare or medium rare

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

## WEST COUNTRY CHEESES

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

Please ask about today's choices

## 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  
Butternut squash, caramelized onion, goat's cheese
- NAPOLI 12.00  
Mozzarella, coppa ham, anchovies, capers & rocket
- QUATTRO 13.00  
The Devil, Dorset Winter, Pepperoni, Napoli

## DESSERTS

- Salted caramel & chocolate tart, cherry sorbet V 7.00
- White chocolate brûlée, apple & ginger compote, five spiced shortbread V 7.00
- Sticky toffee pudding, toffee sauce, vanilla ice cream, honeycomb V 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

## 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.

Mark at Prime Cuts, in Shaftesbury, provide us with poultry & lamb. Our burgers are made by Jim Baker to our own exclusive recipe, and Buxton Butchers, in Winterbourne, supply us with phenomenal beef, scrupulously traceable to individual animals from the lush pastures of the West Counties.

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 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.