

To start

Dela pickles	2
Sourdough, Ivy house organic butter, smoked salt	2.5
Squash croquettes, aioli	4.5
Cockle popcorn	5

Sharing boards - for two

Dips

Roast beetroot and bean dip, charred cauliflower puree, green sauce, heritage carrots, rye and butter (v) (vg available)	8.5
--	-----

South coast mussels

Exmouth mussels, Somerset cider, fennel, tarragon and shallot (gf)	7/12
--	------

Winter roots

Roast winter roots, squash puree, hazelnut cream, nut crumb, parsnip crisps (vg,gf)	18
---	----

Somerset trout

Whole baked organic fresh water trout, parsley butter, lemon, fennel, aioli (gf)	22
--	----

Pipers Farm Pork Pancakes

Roast saddleback shoulder, apple compote, celeriac slaw, pickled cucumber (gf)	24
--	----

Sides

Buttered greens	3.5
Hasselback potatoes, capers, aioli (gf, v)	4.5
Shredded sprout, cranberry, almond, mustard dressing	3.5

Our menu is designed for sharing.

Please advise us of any allergies or dietary requirements

Pudding

Bramley apple and cardamom crumble, creme fraiche (gf)	6
Poached pear, spiced cream, wine syrup (vg available with almond cream)	6.5
Harbourne Blue, chutney, crackers	6.5

Digestive

Kingston Black	
<i>Somerset cider brandy blended with kingston black apples - 18%- 50ml</i>	3.9
2014 Jurancon Moelleux	
<i>Petit and gros manseng grapes, sweet, fruity- France-12% 100ml</i>	4.8
Lapponia Cloudberry Liquor - 21% - 50ml	4.5
Gammel Dansk - 38% 25ml	3.2
<i>A traditional Danish palate cleanser</i>	
Spirit of Hven, Summer Spirit - 38% - 25ml	3.6
<i>Scandinavian spirit aged in oak barrels with rhubarb, apple and elderflower</i>	
Somerset Cider Brandy 10 year old 50ml	6.5

Negroni	8
Old Fashioned (Rittenhouse rye / Woodford reserve)	8