



Autumn Menu

Sweetcorn coconut chowder £7.7

chive crème fraîche | sweetcorn pakora | pickled red chilli

Sharpham brie croquettes £9.3

mustard mayo | black garlic ketchup

Confit Creedy Carver duck £9.6

hoisin bbq reduction | charred cucumber | daikon slaw

West Country butterflied sardines £10.5

Nduja | ratatouille salsa | nocerella olive dressing

Tandoori cured monkfish £11.6

raita | garam fried okra

Cashew Massaman coconut curry £19.2

sweet potato | pineapple | lemongrass ginger sushi cake | puffed rice noodle

Portobello Kyiv £19.4

garlic cashew curd | artichoke | broadbean | chilli | tomato reduction

Flat iron steak £23.9

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips

Pork tenderloin £26.9

date & almond stuffing | almond croquette | prosciutto fine beans | calvados velouté

Venison haunch £28.4

celeriac apple terrine | savoy leek fondue | blackcurrant jus

Ribeye steak £29.5

Café de Paris butter | flat mushroom | watercress | chunky chips

Fish of the Day

Please ask

Sorbet du jour £6.9

Peach and raspberry crème brûlée £7.6

Amaretti biscuit

Blackberry fool £8.2

Bramley apple bread | oat crumble

Dark chocolate nemesis £8.4

orange creme fraiche | pistachio praline

Selection of seasonal cheeses £10.4

crackers | quince membrillo

Purified water

We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Soft Drinks

Presses		£3.3
Garden lemonade/ elderflower/ ginger beer		
Juices/ Soft Drinks		£3.1
Apple/ orange/ coke/ diet coke		
San Pellegrino		£3.7
Lightly sparkling natural mineral water from Bergamo in the Italian Alps		

Apéritifs

	35ml	
Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz/ Kir Royale	17%	£10

Gin & Vodka

	35ml	
Bombay Sapphire Gin	40%	£4.1
Hendricks Gin	41%	£4.6
Tanqueray Gin	41%	£4.6
Bath Gin	40%	£4.6
Absolut Vodka	40%	£4.1
Grey Goose Vodka	40%	£6.1

Liqueurs & Digestifs

	35ml	
Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Bailey's	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1

For our cocktail menu, please see the wine list

Beers & Ciders

Estrella	330ml, 4.6%	£4.1
Premium lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills	440ml, 4.8%	£6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	Please ask	£6.95
<i>Electric Bear</i>		
Werrrd!	440ml, 4.7%	£6
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
Rushwood	440ml, 5%	£6.95
<i>Iford Cider, Bath</i>		
Fresh pressed/ lightly sparkling cider		
Wild Juice	440ml, 4.7%	£6.95
<i>Iford Cider, Bath</i>		
Wild fermented/ juicy and mellow/ lightly sparkling		

Full craft beer menu at the back of the wine list

Sherry & Port

	70ml	
La Gitana Manzanilla	15%	£5.2
Harvey's Amontillado	17%	£5.2
Taylor's Late Bottled Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2
Brandy	35ml	
Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1
Rum	25ml	
Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Sagatiba Pura Cachaça	38%	£4.1
Whisky	25ml	
Jamesons	<i>Ireland</i> 40%	£4.1
Bulleit Bourbon	<i>Kentucky</i> 40%	£5.1
Auchentoshan 10 year	<i>Lowland</i> 40%	£5.6
Balvenie 12 year	<i>Speyside</i> 40%	£6.1
Caol Isla 12 year	<i>Islay</i> 43%	£6.6
Knockando 12 year	<i>Speyside</i> 43%	£6.6
Dalwhinnie 15 year	<i>Highland</i> 43%	£7.1