

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

Smoked mackerel XX

salad niçoise | black olive tapenade | cured egg yolk | gremolata dressing

West Country butterflied sardines £10.5

Nduja | ratatouille salsa | nocerella olive dressing

Lamb shoulder XX

belly pastilla | mint salsa verde | charred baby corn | ancho chilli reduction

Cashew Massaman coconut curry £19.2

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

Za'atar baby aubergine XX

split pea khoresh | saffron kataifi | Sumac rainbow chard | tahini yogurt | hazelnut dukka

Flat iron steak £23.9

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

Chicken supreme XX

lentils a la Française | butternut squash purée | artichoke crisp | sage jus

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 brulée £7.6

Amaretti biscuit

Blackberry fool £8.2

Bramley apple bread | oat crumble

Chocolate mille-feuille XX

dark chocolate mousse | hazelnut crème pâtissière | griottine cherries

Selection of seasonal cheeses £10.4

crackers | quince membrillo

34 Brock Street, Bath, BA1 2LN

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 w	vater
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

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

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

Beers & Ciders

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35ml

35ml

330ml, 4.6%	£4.1
500ml, 4.6%	£6
440ml, 4.8%	£6
nack of hops	
Please ask	£6.95
440ml, 4.7%	£6
SS	
440ml, 5%	£6.95
ng cider	
440ml, 4.7%	£6.95
	500ml, 4.6% 440ml, 4.8% nack of hops <i>Please ask</i> 440ml, 4.7% ss 440ml, 5% ng cider

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
Taylors Late Bottled Vin	tage 201	8 20%	£6.2
Quinta do Crasto LBV		20%	£9.2
Brandy			35ml
Hennessy VS Cognac		40%	£5.1
Remy Martin VSOP Cog	gnac	40%	£5.6
Janneau VSOP Armagr	nac	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	Ireland	40%	£4.1
Bulleit Bourbon	Kentucky	40%	£5.1
Auchentoshan 10 year	Lowland	40%	£5.6
Balvenie 12 year	Speyside	40%	£6.1
Caol Isla 12 year	Islay	43%	£6.6
Knockando 12 year	Speyside	43%	£6.6
Dalwhinnie 15 year	Highland	43%	£7.1

For our cocktail menu, please see the wine list