



Winter Menu

Curried parsnip soup £7.7

parsnip bhaji crisp

Black garlic cashew curd £9.2

salt baked beetroot | orange | cashew granola

Brixham crab choux fritters £10.5

crab mayo | mango salsa

Confit Creedy carver duck £11.4

morello cherry spiced glaze | celeriac purée | kohlrabi | cured egg yolk

Treacle cured salmon £12.3

pickled beetroot | charred spring onion | lemongrass & ginger purée

Portobello kyiv £21.3

hazelnut béchamel | kale | port reduction | truffled sage butternut squash

Brillat - Savarin Cheesecake £22.5

blue cheese pesto | caramelised pear | tender stem broccoli

Flat iron steak £23.9

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

Turkey saltimbocca £26.9

prosciutto and sage | marsala gravy | cavolo nero

Venison & ale puff pie £27.4

carrot purée | bacon jam | wild mushroom jus

West country landed fish of the day £26

coconut crab bisque | preserved lemon fennel

Ribeye steak £31

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

Strawberry champagne sorbet £7.2

mango compôte

Apple crumble crème brulee £7.6

oat crumble

Tiramisu £8.7

amaretto panettone | kirsch cherry

Mince pie bread and butter pudding £9.5

eggnog crème anglaise | cinnamon ice cream

Selection of seasonal cheeses £11

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

	25ml	
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

	25ml	
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

Mixtape	440ml, 4.6%	£6
Helles 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%	£6.4
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
Midford Cider	500ml, 5.9%	£6.95
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		

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 Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2
Brandy	25ml	
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