



Sweet potato miso coconut soup £7.7

sweet potato crisp

VGN DF GF

Sri Lankan roti £9.2

coconut sambal | raita

VGN DF

Ham hock celeriac rarebit £10.9

Wyfe of bath | brown sauce

GF

Newlyn Bay mussels £11.4

cider cream | sage | chorizo

GF

Salmon tataki £12.3

ponzu | sesame | wakame | noodle puff

DF GF

Doenjang oyster mushrooms £21.3

sushi rice ball | kimchi | sesame pak choi | cashew satay

VGN DF GF

Cauliflower parmigiana £22.5

parmesan crusted cauliflower | San Marzano reduction | buffalo mozzarella | basil pesto

V GF

Flat iron steak £23.9

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

GF (DF on request)

Smoked haddock kedgeree £26.9

leek curried cream | tiger prawn | soft steamed egg | basmati | mango ketchup

GF

Duck a l'orange £27.4

Creedy Carver duck breast | duck leg faggot pithivier | cavolo nero | duck jus

GF (DF on request)

West country landed fish of the day

Please ask

GF DF

Ribeye steak £31

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

GF (DF on request)

Roasted root veg medley

£4

VGN DF GF

New potatoes | herb butter

£4

GF (VGN DF without butter)

Kale | roasted seeds | quinoa

£4

VGN DF GF

Chunky chips

£4

VGN DF GF

Sorbet du jour

VGN DF GF £7.2

Date pudding

V £8.7

warm toffee sauce | clotted ice cream

Dark chocolate ganache tart

V £7.6

lime sorbet

Crème brûlée

V GF N £9.5

mango | pineapple | passionfruit |

Selection of seasonal cheeses

V £11

rum | coconut almond biscuit

crackers/ quince membrillo

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free. We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England. We add a voluntary service charge of 12.5%, and all tips go entirely to the staff.

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
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