

2 Courses | £33pp 3 Courses | £38pp inc. bread & glass of fizz

## Pre Theatre Menu

#### Sweet potato miso coconut soup

sweet potato crisp

Sri Lankan roti

coconut sambal | raita

#### Ham hock celeriac rarebit

Wyfe of bath | brown sauce

#### Newlyn Bay mussels (£1 extra)

cider cream | sage | chorizo

### Doenjang oyster mushrooms

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

#### Cauliflower parmigiana

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

Flat iron steak

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips **Smoked haddock kedgeree** 

leek curried cream | tiger prawn | soft steamed egg | basmati | mango ketchup **Duck a l'orange (£2 extra)** 

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

Roasted root vegetable medley	£4	New potatoes   herb butter	£4
Kale   roasted seeds   quinoa	£4	Chunky chips	£4

### Sorbet du jour Crème brulee

mango | pineapple | passionfruit | rum | coconut almond biscuit

#### Dark chocolate ganache pecan tart

lime sorbet

### Date pudding

warm toffee sauce | clotted cream ice cream

Selection of seasonal cheeses (£2 extra)

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.

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	ater
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

25ml

### 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
Lost & Grounded		
Pilsner based lager with a wh	nack of hops	
Guest Stout	Please ask	£6.95
Electric Bear		
Werrrd!	440ml, 4.7%	£6.4
Electric Bear		
American pale with notes of		
grapefruit & a zippy bitternes	SS	
Midford Cider	500ml, 5.9%	£6.95
Honey's, Bath		
Medium dry/naturally hazy		
Eull aroft ha	ar manu at the back of i	he wine list

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 Vi	ntage 201	<b>8</b> 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 409		40%	£6.1
Rum			25ml
Captain Morgan40%		40%	£4.6
Havana Club Anejo Rum 38%		38%	£4.1
Sagatiba Pura Cachaça 38%		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