

## Pre Theatre Menu

5-6pm Mon - Fri



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

### Leek & potato soup

wild garlic zeppole

### Carrot courgette fritters

sumac aubergine dip | pomegranate | pickles

### Westcombe ricotta & goats cheese gnudi

wild garlic pistachio pesto | gremolata

### Cornish sole (£1 extra)

minted peas | tartare sauce | scraps

---

### Lentil moussaka

courgette harissa salad | black olive caramel | coconut tzatziki | cashew béchamel

### Homity filo pie

truffle cheddar & potato | buttered greens | ale mustard velouté

### Flat iron steak

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

### Coq au vin

cider brined chicken supreme | pancetta & savoy cabbage | baby onions | chestnut mushrooms

### Beef onglet (£2 extra)

espresso crust | charred truffle mushrooms | wild garlic gnocchi | green peppercorn jus

---

Swede champ

£4 Salt baked new potatoes | herb butter £4

Asparagus | hazelnut butter

£6 Chunky chips £4

---

### Sorbet du jour

### Crème brûlée

poached Yorkshire rhubarb | ginger flapjack

### Dark chocolate fondant

banoffee ganache | Chantilly crème | oat crumb | glazed banana

### Cherry Bakewell frangipane tart

kirsch cherry whipped yogurt

### 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.

## 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

<b>Presses</b>		<b>£3.3</b>
Garden lemonade/ elderflower/ ginger beer		
<b>Juices/ Soft Drinks</b>		<b>£3.1</b>
Apple/ orange/ coke/ diet coke		
<b>Bath Water</b>		<b>£4</b>
Naturally filtered, local and organic Still / Sparkling		

## Apéritifs

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

## Gin & Vodka

	25ml	
<b>Bombay Sapphire Gin</b>	40%	<b>£4.1</b>
<b>Hendricks Gin</b>	41%	<b>£4.6</b>
<b>Tanqueray Gin</b>	41%	<b>£4.6</b>
<b>Bath Gin</b>	40%	<b>£4.6</b>
<b>Absolut Vodka</b>	40%	<b>£4.1</b>
<b>Grey Goose Vodka</b>	40%	<b>£6.1</b>

## Liqueurs & Digestifs

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

## Beers & Ciders

<b>Mixtape</b>	440ml, 4.6%	<b>£6</b>
Helles lager		
<b>Butcombe Gold</b>	500ml, 4.6%	<b>£6</b>
Local English ale		
<b>Keller Pills</b>	440ml, 4.8%	<b>£6</b>
<i>Lost &amp; Grounded</i>		
Pilsner based lager with a whack of hops		
<b>Guest Stout</b>	Please ask	<b>£6.95</b>
<i>Electric Bear</i>		
<b>Werrrd!</b>	440ml, 4.7%	<b>£6.4</b>
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
<b>Midford Cider</b>	500ml, 5.9%	<b>£6.95</b>
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		

Full craft beer menu at the back of the wine list

## Sherry & Port

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