

Set Menu
Lunch Mon-Sat



2 Courses | £33pp
3 Courses | £38pp
inc. house wine or soft drink

Seasonal Think Drink - Classic Pimms Cup £8

Cantaloupe melon gazpacho

pickled melon | mint oil

Confit carrot

cashew satay | pickled kohlrabi

Parma ham salad

buffalo mozzarella | nectarine | basil | rocket

Cornish mussels (£1 extra)

chorizo | paella rice | saffron cream

Heritage tomato tarte tatin

artichoke heart & almond curd | black garlic olive tapenade | roasted balsamic shallot

Halloumi & goats cheese filo pastilla

aubergine & tomato chickpea tagine | apricot chutney | black garlic yogurt

Flat iron steak

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

Porchetta

lemon, sage & fennel stuffing | sundried tomato parmesan polenta | cavolo nero | vermouth jus

West country landed fish of the day

Please ask

Charred courgette | mangetout

£5

Jersey new potatoes | herb butter

£5

Mixed leaf salad | vinaigrette

£4

Chunky chips

£4

Sorbet du jour

Crème brûlée

Wye valley strawberry jam | blondie

White chocolate coconut parfait

mango passionfruit gel | burnt white chocolate shard

Lemon verbena posset

Italian elderflower meringue | Ricciarelli biscuit

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

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

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 Englishale		
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
Taylor's 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	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