

Christmas Menu



VGN Vegan
V Vegetarian
DF Dairy free
GF Gluten free
N Contains nuts

Bread & focaccia selection by
Spiga Bakery 5

GF bread on request

Curried parsnip soup 8.3

VGN DF GF

parsnip crisp

Black garlic cashew curd 9.4

N VGN DF GF

salt baked beetroot | orange | cashew granola

Cornish fish stew 11.6

GF on request DF

crouton | rouille

Beef rib terrine 12

N GF DF

walnut crust | waldorf remoulade | bone marrow aioli | pickled grape

Treacle cured salmon 12.8

DF GF

pickled beetroot | charred spring onion | lemongrass & ginger purée

Artichoke & wild mushroom barigoule 21.5

N VGN DF GF

roasted garlic gnocchi | gremolata | smoked almond

Butternut squash & feta kataifi 22.7

V

smoked tomato lentils | apricot ketchup

Flat iron steak 25.9

GF (DF on request)

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

Turkey saltimbocca 27.5

prosciutto and sage | marsala gravy | cavolo nero

GF DF on request

Venison & ale puff pie 29.5

burnt celeriac purée | bacon jam | wild mushroom jus

West country landed fish of the day

DF GF

coconut crab sauce | fennel slaw

Ribeye steak 33

GF (DF on request)

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

Sprout gratin

5 New potatoes | herb butter 4

V GF

GF DF on request

Cavolo nero | herb butter

5 Chunky chips VGN DF GF 4

V GF VGN & DF on request

Sorbet du jour

VGN DF GF 7.2

Mince pie bread & butter pudding V 10.5

Tiramisu V N 9.7

eggnog crème anglaise |

Kahlua panettone | kirsch cherry | almond

cinnamon ice cream

chocolate soil

Crème brûlée

V GF

Selection of seasonal cheeses V 12

spiced Bramley apple | oat crumble 7.6

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% | £6.3 |
| 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> | | |
| Zealander | 440ml, 4% | £6.7 |
| <i>Electric Bear</i> | | |
| New Zealand pale with notes of gooseberry and white grape | | |
| 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 |