

Set Menu

Lunch Mon-Sat



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

Seasonal Think Drink - Spiced plum bellini £9

Curried parsnip soup

parsnip crisp

Truffle cheddar doughnuts

leek fondue | polenta

Ancho pig cheek

panko pig cheek | ancho chilli reduction | manchego | corn salsa

Cornish fish stew (£1 extra)

crouton | rouille

Artichoke and wild mushroom barigoule

roasted garlic gnocchi | gremolata | smoked almond

Butternut squash rotolo

tallegio & wilted greens | caponata | parmesan & cauliflower cream | radicchio

Flat iron steak

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

Venison & ale puff pie (£3 extra)

burnt celeriac purée | bacon jam | wild mushroom jus

West country landed fish of the day

Please ask

Buttered seasonal greens

£5

New potatoes | herb butter

£4

Bromham carrots | orange dressing

£5

Chunky chips

£4

Sorbet du jour

Crème brûlée

spiced Bramley apple | oat crumble

Tiramisu

Kahlua panettone | kirsch cherry | almond chocolate soil

Apple bakewell tart

almond & blackcurrant frangipane | clotted 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.

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
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