



2 Courses | £39 pp

3 Courses | £45 pp

inc. bread and oil

Winter Menu

Sweet potato miso coconut soup

sweet potato crisp

Sri Lankan samosa

cocounut sambal | raita

Ham hock & celeriac rarebit

Wyfe of Bath | brown sauce

Porthilly mussels

cider cream | sage | chorizo

Monkfish tataki (£2 extra)

ponzu | sesame | wakame | noodle puffs

Doenjang oyster mushrooms

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

Cauliflower parmigiana

parmesan crusted cauliflower | tomato reduction | buffalo mozzarella | basil pesto

Flat iron steak

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

Smoked haddock kedgeriee

leek curried cream | tiger prawn | soft hens egg | basmati | mango ketchup

Pork tenderloin

black pudding pithivier | cavolo nero | pickled apple | Calvados jus

Ribeye steak (£4 extra)

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

West Country landed fish of the day

please ask your server

Sorbet du jour

Crème brûlée

mango | pineapple | passionfruit | rum | coconut biscuit

Date pudding

warm toffee sauce | clotted cream ice cream

Dark chocolate ganache tart

chocolate & chilli sorbet

Selection of seasonal cheeses (£2 extra)

crackers | quince membrillo

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 water 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

	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>		
Earn Your Turns	440ml, 3.8%	£6.7
<i>Electric Bear</i>		
Bright, clean and zesty session pale IPA		
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