



2 Courses | £48pp  
3 Courses | £55 pp  
inc. glass of fizz on arrival

## Valentines Day Set 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

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### 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

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### 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

<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>San Pellegrino</b>		<b>£3.7</b>
Lightly sparkling natural mineral water from Bergamo in the Italian Alps		

## 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>£6.3</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>Earn Your Turns</b>	440ml, 3.8%	<b>£6.7</b>
<i>Electric Bear</i>		
Bright, clean and zesty session pale IPA		
<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>Cachaça</b>	38%	<b>£4.1</b>
<b>Whisky</b>	25ml	
<b>Jamesons</b>	Ireland 40%	<b>£4.1</b>
<b>Bulleit Bourbon</b>	Kentucky 40%	<b>£5.1</b>
<b>Auchentoshan 10 year</b>	Lowland 40%	<b>£5.6</b>
<b>Balvenie 12 year</b>	Speyside 40%	<b>£6.1</b>
<b>Caol Isla 12 year</b>	Islay 43%	<b>£6.6</b>
<b>Knockando 12 year</b>	Speyside 43%	<b>£6.6</b>
<b>Dalwhinnie 15 year</b>	Highland 43%	<b>£7.1</b>