

# Spring Menu



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

Bread & focaccia selection by  
Mjölkl Bakery 5

GF bread on request

## Carrot & ginger soup 8.5

VGN DF GF

chermoula

## Pear & blue cheese tart tatin 9.4

N V

walnut | apple gel

## Merguez pastilla 11.6

DF on request

confit garlic yoghurt | apricot fennel salsa

## Porthilly mussels 12

DF GF

lemongrass | saffron | coconut

## Cider cured lemon sole 12.8

GF

johnny cake | seaweed hollandaise

---

## Spanakopita filo pie 21.5

VGN DF (GF on request)

tzatziki | Aleppo pepper & tomato jam | kalamata tapenade

## Fiori di carciofi 22.7

N V

wild garlic pasta | artichoke mascarpone | hazelnut pesto alla trapanese

## Flat iron steak 25.9

GF (DF on request)

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

## Porchetta 28.4

N GF (DF on request)

wild garlic stuffing | rhubarb agrodolce | almond croquette

## Beef bourguignon 31.2

GF (DF on request)

seared beef onglet | pressed Jacobs ladder | wild mushroom | lardon | pinot noir jus

## West country landed fish of the day

please ask for price & allergens

## Ribeye steak 33

GF (DF on request)

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

---

### Seasonal greens

5

V GF (VGN DF on request)

### New potatoes | herb butter

4

GF (VGN DF on request)

### Asparagus | almond chilli butter

7

### Chunky chips

VGN DF GF

4

N V GF (VGN DF on request)

---

### Sorbet du jour

VGN DF GF 7.2

### Crème brûlée

V GF 7.6

### Blood orange marmalade

V 9.7

Yorkshire rhubarb | ginger flapjack

### pudding

### Dark chocolate marquise

N V GF 10.5

Cointreau caramel mascarpone | blood orange soil

hazelnut dentelle | poached pear |

### Selection of seasonal cheeses

V 12

Szechuan custard

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

<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>Bath Water</b>		<b>4</b>
Naturally filtered, local and organic Still / Sparkling		

## Apéritifs

		<i>35ml</i>
<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

		<i>25ml</i>
<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

		<i>25ml</i>
<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>Guest pale ale</b>	Please ask	<b>6.7</b>
<i>Electric Bear</i>		
<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

		<i>70ml</i>
<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>		<i>25ml</i>
<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>		<i>25ml</i>
<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>		<i>25ml</i>
<b>Jamesons</b>	<i>Ireland</i> 40%	<b>4.1</b>
<b>Bulleit Bourbon</b>	<i>Kentucky</i> 40%	<b>5.1</b>
<b>Auchentoshan 10 year</b>	<i>Lowland</i> 40%	<b>5.6</b>
<b>Balvenie 12 year</b>	<i>Speyside</i> 40%	<b>6.1</b>
<b>Caol Isla 12 year</b>	<i>Islay</i> 43%	<b>6.6</b>
<b>Knockando 12 year</b>	<i>Speyside</i> 43%	<b>6.6</b>
<b>Dalwhinnie 15 year</b>	<i>Highland</i> 43%	<b>7.1</b>