



2 Courses | £44 pp

3 Courses | £49 pp

inc. bread and oil

Spring Menu

Carrot & ginger soup

chermoula

Pear & blue cheese tart tatin

walnut | apple gel

Merguez pastilla

confit garlic yoghurt | apricot fennel salsa

Porthilly mussels

lemongrass | saffron | coconut

Cider cured lemon sole (£2 extra)

johnny cake | seaweed hollandaise

Spanakopita filo pie

tzatziki | Aleppo pepper & tomato jam | kalamata tapenade

Fiori di carciofi

wild garlic pasta | artichoke mascarpone | hazelnut pesto alla trapanese

Flat iron steak

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

Porchetta

wild garlic stuffing | rhubarb agrodolce | almond croquette

Beef bourguignon

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

Yorkshire rhubarb | ginger flapjack

Blood orange marmalade pudding

Cointreau caramel mascarpone | blood orange soil

Dark chocolate marquise

hazelnut dentelle | poached pear | Szechuan custard

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

Apéritifs

		<i>35ml</i>
Noilly Prat	<i>18%</i>	4.1
Campari	<i>25%</i>	4
Martini Rosso	<i>15%</i>	4.1
Aperol Spritz/ Kir Royale	<i>17%</i>	10

Gin & Vodka

		<i>25ml</i>
Bombay Sapphire Gin	<i>40%</i>	4.1
Hendricks Gin	<i>41%</i>	4.6
Tanqueray Gin	<i>41%</i>	4.6
Bath Gin	<i>40%</i>	4.6
Absolut Vodka	<i>40%</i>	4.1
Grey Goose Vodka	<i>40%</i>	6.1

Liqueurs & Digestifs

		<i>25ml</i>
Frangelico	<i>20%</i>	4
Cointreau	<i>40%</i>	4.1
Jose Cuervo Tequila	<i>38%</i>	4.1
Amaretto	<i>28%</i>	4.1
Bailey's	<i>17%</i>	4
Kahlua	<i>20%</i>	4
Aperol	<i>11%</i>	4
Pimms	<i>25%</i>	4.1
Grappa	<i>38%</i>	5.1
Limoncello	<i>27%</i>	4.1

Beers & Ciders

Mixtape	<i>440ml, 4.6%</i>	6.3
Helles lager		
Butcombe Gold	<i>500ml, 4.6%</i>	6
Local English ale		
Keller Pills	<i>440ml, 4.8%</i>	6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	<i>Please ask</i>	6.95
<i>Electric Bear</i>		
Guest pale ale	<i>Please ask</i>	6.7
<i>Electric Bear</i>		
Midford Cider	<i>500ml, 5.9%</i>	6.95
<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>
La Gitana Manzanilla	<i>15%</i>	5.2
Harvey's Amontillado	<i>17%</i>	5.2
Taylors Late Bottled Vintage 2018	<i>20%</i>	6.2
Quinta do Crasto LBV	<i>20%</i>	9.2
Brandy		<i>25ml</i>
Hennessy VS Cognac	<i>40%</i>	5.1
Remy Martin VSOP Cognac	<i>40%</i>	5.6
Janneau VSOP Armagnac	<i>40%</i>	6.1
Rum		<i>25ml</i>
Captain Morgan	<i>40%</i>	4.6
Havana Club Anejo Rum	<i>38%</i>	4.1
Cachaça	<i>38%</i>	4.1
Whisky		<i>25ml</i>
Jamesons	<i>Ireland 40%</i>	4.1
Bulleit Bourbon	<i>Kentucky 40%</i>	5.1
Auchentoshan 10 year	<i>Lowland 40%</i>	5.6
Balvenie 12 year	<i>Speyside 40%</i>	6.1
Caol Isla 12 year	<i>Islay 43%</i>	6.6
Knockando 12 year	<i>Speyside 43%</i>	6.6
Dalwhinnie 15 year	<i>Highland 43%</i>	7.1