

# Pre Theatre Menu

Monday to Friday



2 Courses | £33 pp

3 Courses | £38 pp

inc. glass of fizz

Seasonal Think Drink - Spiced plum bellini 9

## Carrot & ginger soup

chermoula

## Pear & blue cheese tart tatin

walnut | apple gel

## Merguez pastilla

confit garlic yoghurt | apricot fennel salsa

## Porthilly mussels (£2 extra)

lemongrass | saffron | coconut

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## 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 (£3 extra)

wild garlic stuffing | rhubarb agrodolce | almond croquette

## West country landed fish of the day

Please ask

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Seasonal greens

£5

New potatoes | herb butter

£4

Asparagus | almond chilli butter

£7

Chunky chips

£4

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## Sorbet du jour

## Crème brûlée

Yorkshire rhubarb | ginger flapjack

## Dark chocolate marquise

hazelnut dentelle | poached pear | Szechuan custard

## Blood orange marmalade pudding

Cointreau caramel mascarpone | blood orange soil

## 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

<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>Sagatiba Pura 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>