



Spring Menu

Carrot & ginger soup 8.5

chermoula

Pear & blue cheese tart tatin 9.4

walnut | apple gel

Merguez pastilla 11.6

confit garlic yoghurt | apricot fennel salsa

Porthilly mussels 12

lemongrass | saffron | coconut

Cider cured lemon sole 12.8

johnny cake | seaweed hollandaise

Spanakopita filo pie 21.5

tzatziki | Aleppo pepper & tomato jam | kalamata tapenade

Fiori di carciofi 22.7

wild garlic pasta | artichoke mascarpone | hazelnut pesto alla trapanese

Flat iron steak 25.9

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

Porchetta 28.4

wild garlic stuffing | rhubarb agrodolce | almond croquette

Beef bourguignon 31.2

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

Ribeye steak 33

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

West Country landed fish of the day

please ask your server

Sorbet du jour 7.2

Crème brûlée 7.6

Yorkshire rhubarb | ginger flapjack

Blood orange marmalade pudding 9.7

Cointreau caramel mascarpone | blood orange soil

Dark chocolate marquise 10.5

hazelnut dentelle | poached pear | Szechuan custard

Selection of seasonal cheeses 12

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	18%	4.1
Campari	25%	4
Martini Rosso	15%	4.1
Aperol Spritz/ Kir Royale	17%	10

Gin & Vodka

		<i>25ml</i>
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

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

		<i>70ml</i>
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		<i>25ml</i>
Hennessy VS Cognac	40%	5.1
Remy Martin VSOP Cognac	40%	5.6
Janneau VSOP Armagnac	40%	6.1
Rum		<i>25ml</i>
Captain Morgan	40%	4.6
Havana Club Anejo Rum	38%	4.1
Cachaça	38%	4.1
Whisky		<i>25ml</i>
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