



2 Courses | £44 pp

3 Courses | £49 pp

inc. bread and oil

## Summer Menu

### Melon & tomato gazpacho

pickled spiced cucumber | basil oil

### Cheese choux bun

fondue leeks | tarragon

### Parma ham & mozzarella salad

heritage tomato | nectarine | preserved lemon & basil dressing

### Jerk trout

avocado & coriander | pineapple | chilli | plaintain crisps

### Baked red mullet (£2 extra)

nduja | olive gremolata crumb

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### Miso glazed aubergine

kimchi | crispy oyster mushrooms | Korean BBQ sauce

### Parmesan panisse fritters

lentil de puy | chard | shallot chutney | kale crisps

### Flat iron steak

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

### Pan roasted chicken suprême

sweetcorn velouté | charred corn | chorizo and pea succotash

### Lamb rump

broad bean & tomato bulgar wheat | rose harissa yogurt | pomegranate

### 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

strawberry jam | white chocolate blondie

### Lemon & elderflower posset

Ricciarelli biscuit | lemon curd

### Banoffee pie

banana and miso caramel | glazed banana

### Selection of seasonal cheeses (£2 extra)

crackers | pickled fennel and celery | 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>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>Modelo Especial</b>	335ml, 4.5%	<b>5.5</b>
Crisp Mexican 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>