

Lunch Set Menu

Monday to Saturday



2 Courses | £33 pp
3 Courses | £38 pp
inc. glass of house wine or
soft drink

Seasonal Think Drink - Passionfruit & lime bellini 9

Melon & tomato gazpacho

pickled spiced cucumber | basil oil

Cheese choux bun

fondue leeks | tarragon

Jerk trout

avocado & coriander | pineapple | chilli | plantain crisps

Parma ham & mozzarella salad (£2 extra)

heritage tomato | nectarine | preserved lemon & basil dressing

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 (£3 extra)

sweetcorn velouté | charred corn | chorizo and pea succotash

West country landed fish of the day

Please ask

Seasonal salad shallot dressing	£5	New potatoes herb butter	£4
Hispi cabbage garlic ginger & chilli	£5	Chunky chips	£4

Sorbet du jour

Crème brûlée

strawberry jam | white chocolate blondie

Banoffee pie

banoffee & miso caramel | glazed bananas

Lemon & elderflower posset

Ricciarelli biscuit | lemon curd

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

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

Modelo Especial	335ml, 4.5%	5.5
Crisp Mexican 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
Sagatiba Pura 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