



Summer Menu

Melon & tomato gazpacho 8.5

pickled spiced cucumber | basil oil

Cheese choux bun 9.4

fondue leeks | tarragon

Jerk trout 11.8

avocado & coriander | pineapple | chilli | plantain crisps

Parma ham & mozzarella salad 12

heritage tomato | nectarine | preserved lemon & basil dressing

Baked red mullet 12.8

nduja | olive gremolata crumb

Miso glazed aubergine 21.5

kimchi | crispy oyster mushrooms | Korean BBQ sauce

Parmesan panisse fritters 22.7

lentil de puy | chard | shallot chutney | kale crisps

Flat iron steak 26.8

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

Pan roasted chicken suprême 28.4

sweetcorn velouté | charred corn | chorizo and pea succotash

Lamb rump 31.6

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

Ribeye steak 35

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

strawberry jam | white chocolate blondie

Lemon & elderflower posset 9.7

Ricciarelli biscuit | lemon curd

Banoffee pie 10.5

banana & miso caramel | glazed banana

Selection of seasonal cheeses 12

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

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