

Lunch Set Menu

Mon to Fri | 2 courses £33p | 3 courses £38pp
inc glass of house wine or soft drink



Melon & tomato gazpacho

pickled spiced cucumber | basil oil

Salt roasted beetroot salad

peach | gorgonzola | smoked almond crumb | rocket

Jerk trout

avocado & coriander | pineapple | chilli | plantain crisps

Crispy pork belly (£2 extra)

parsnip puree | pickled apple | burnt apple puree | pork puff

Miso glazed aubergine

kimchi | crispy oyster mushrooms | Korean BBQ sauce

Truffle cheddar & caramelised leek tart

courgette mint & snow pea salad | pickled shallots | walnut crumb

Flat iron steak

pan fried medium rare | chimichurri | 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 your server

Seasonal salad £5 Hispi cabbage £5

Chunky chips £4 New potatoes £4

Sorbet du jour

Crème brûlée

strawberry jam | white chocolate blondie

Lemon & elderflower posset

Ricciarelli biscuit | lemon curd

Chocolate nemesis

raspberry compote | whipped creme fraiche

Selection of seasonal cheeses (£2 extra)

pickled celery & fennel | membrillo | artison crackers

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

	35ml	
Noilly Prat	18%	4.1
Campari	25%	4
Martini Rosso	15%	4.1
Aperol Spritz/ Kir Royale	17%	10

Gin & Vodka

	25ml	
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

	25ml	
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

For our cocktail menu, please see the wine list

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

	70ml	
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		25ml

Hennessy VS Cognac	40%	5.1
Remy Martin VSOP Cognac	40%	5.6
Janneau VSOP Armagnac	40%	6.1

Rum		25ml
------------	--	------

Captain Morgan	40%	4.6
Havana Club Anejo Rum	38%	4.1
Sagatiba Pura Cachaça	38%	4.1

Whisky		25ml
---------------	--	------

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