

Summer Menu

2 courses £44 | 3 courses | £49

inc bread & oil



Yakitori summer roll

oyster mushroom | Vietnamese salad

Salt roasted beetroot salad

peach | gorgonzola | smoked almond crumb | rocket

Crispy pork belly

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

Panko cod cheeks

Tikka sauce | pickled lime carrots & chilli

Tostada of monkfish (£2 extra)

Avocado crema | tomatilla salsa verde | crispy onions

Aloo Bonda

red lentil dhal | onion & mint salad

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

Pork tomahawk

pancetta & manchego arancini | chorizo crumb | piquillo peppers | shallot & sherry dressing

Coffee rubbed beef onglet

truffle gnocchi | king oyster mushroom | horseradish shallots | peppercorn sauce

West country landed fish of the day

please ask your server

Ribeye steak (£4 extra)

blue cheese butter | flat mushroom | watercress | chunky chips

Sorbet du jour

Vanilla crème brûlée

lemon curd | almond biscotti

Popcorn parfait

peanut praline | salted chocolate mousse

Chocolate nemesis

raspberry compote | whipped creme fraiche

Selection of seasonal cheeses (£2 extra)

pickled celery & fennel | membrillo | artison crackers

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
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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