

# Christmas Menu

2 courses | £53

3 courses | £58

inc canapes and petit fours



## Spiced parsnip soup

parsnip bhaji | coriander oil

## Cashew curd

salt baked beetroot | cashew granola | orange dressing | chicory

## Treacle cured salmon

pickled mooli | charred spring onions | lemongrass & ginger | beetroot

## Cornish fish stew

rouille | crouton

## Wood pigeon (£2 extra)

blackberry | celeriac | hazelnut | pickled mustard seeds | game jus

---

## Roasted cauliflower

caponata | smoked almond romesco | crispy capers

## Homity filo pie

Calvados | braised red cabbage | tenderstem broccoli

## Flat iron steak

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

## Turkey Saltimbocca

prosciutto | sage | cavolo nero | Madeira jus

## Braised venison pie

bacon jam | sprout tops | wild mushroom jus

## 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

apple compote | spiced crumble

## Panettone tiramisu

Kirsch cherries | chocolate soil

## Mince pie bread & butter pudding

eggnog custard | cinnamon ice cream

## 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

|                                           |  |            |
|-------------------------------------------|--|------------|
| <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

|                                  |      |            |
|----------------------------------|------|------------|
|                                  | 35ml |            |
| <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

|                            |      |            |
|----------------------------|------|------------|
|                            | 25ml |            |
| <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

|                            |      |            |
|----------------------------|------|------------|
|                            | 25ml |            |
| <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> |

For our cocktail menu, please see the wine list

## 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

|                                          |      |            |
|------------------------------------------|------|------------|
|                                          | 70ml |            |
| <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>                            |      | 25ml       |
| <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>                               |      | 25ml       |
| <b>Captain Morgan</b>                    | 40%  | <b>4.6</b> |
| <b>Havana Club Anejo Rum</b>             | 38%  | <b>4.1</b> |
| <b>Sagatiba Pura Cachaça</b>             | 38%  | <b>4.1</b> |
| <b>Whisky</b>                            |      | 25ml       |

|                             |                 |     |            |
|-----------------------------|-----------------|-----|------------|
| <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 Ila 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> |