

## Autumn Menu

2 courses £44 | 3 courses | £49

inc bread & oil



### Spiced butternut squash soup

toasted seed granola | yogurt

### Charred leeks

onion soubise | pickled pear | leek oil | crispy leeks

### Crispy Ancho pigs cheek

smoked mole sauce | charred corn | tomato salsa

### Prawn fritters

Tom Yum bisque | pickled mooli & carrot salad | crushed cashews

### Mackerel Nduja (£2 extra)

cured mackerel | green olive & sherry dressing | pickled fennel | cucumber

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### Celeriac Milanese

salsa verde | roasted San Marzano sauce | rocket | lemon

### Cheese & potato dumplings

chive barigoule velouté | roasted Jerusalem artichokes

### Flat iron steak

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

### Guinea fowl supreme

wild mushrooms | potato fondant | Madeira cream | braised shallots | peas

### Duck breast (£3 extra)

pearl barley | roasted onion | celeriac

### West country landed fish of the day

please ask your server

### Ribeye steak (£4 extra)

blue cheese butter | flat mushroom | watercress | chunky chips

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### Sorbet du jour

### Vanilla crème brûlée

Pedro Ximénez sultanas | Tonka bean sablé

### Sticky apple & date cake

Calvados salted caramel | ginger crumb | cultured vanilla cream

### Chocolate & almond florentine tart

blackberry | whipped mascarpone

### 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>                            | 3.3 |
| Garden lemonade/ elderflower/ ginger beer |     |
| <b>Juices/ Soft Drinks</b>                | 3.1 |
| Apple/ orange/ coke/ diet coke            |     |
| <b>Bath Water</b>                         | 4   |
| Naturally filtered, local and organic     |     |
| Still / Sparkling                         |     |

## Apéritifs 35ml

|                                  |     |     |
|----------------------------------|-----|-----|
| <b>Noilly Prat</b>               | 18% | 4.1 |
| <b>Campari</b>                   | 25% | 4   |
| <b>Martini Rosso</b>             | 15% | 4.1 |
| <b>Aperol Spritz/ Kir Royale</b> | 17% | 10  |

## Gin & Vodka 25ml

|                            |     |     |
|----------------------------|-----|-----|
| <b>Bombay Sapphire Gin</b> | 40% | 4.1 |
| <b>Hendricks Gin</b>       | 41% | 4.6 |
| <b>Tanqueray Gin</b>       | 41% | 4.6 |
| <b>Bath Gin</b>            | 40% | 4.6 |
| <b>Absolut Vodka</b>       | 40% | 4.1 |
| <b>Grey Goose Vodka</b>    | 40% | 6.1 |

## Liqueurs & Digestifs 25ml

|                            |     |     |
|----------------------------|-----|-----|
| <b>Frangelico</b>          | 20% | 4   |
| <b>Cointreau</b>           | 40% | 4.1 |
| <b>Jose Cuervo Tequila</b> | 38% | 4.1 |
| <b>Amaretto</b>            | 28% | 4.1 |
| <b>Bailey's</b>            | 17% | 4   |
| <b>Kahlua</b>              | 20% | 4   |
| <b>Aperol</b>              | 11% | 4   |
| <b>Pimms</b>               | 25% | 4.1 |
| <b>Grappa</b>              | 38% | 5.1 |
| <b>Limoncello</b>          | 27% | 4.1 |

For our cocktail menu, please see the wine list

## Beers & Ciders

|                                          |             |      |
|------------------------------------------|-------------|------|
| <b>Modelo Especial</b>                   | 335ml, 4.5% | 5.5  |
| Crisp Mexican lager                      |             |      |
| <b>Butcombe Gold</b>                     | 500ml, 4.6% | 6    |
| Local English ale                        |             |      |
| <b>Keller Pills</b>                      | 440ml, 4.8% | 6    |
| <i>Lost &amp; Grounded</i>               |             |      |
| Pilsner based lager with a whack of hops |             |      |
| <b>Guest Stout</b>                       | Please ask  | 6.95 |
|                                          |             |      |
| <b>Guest pale ale</b>                    | Please ask  | 6.7  |
|                                          |             |      |
| <b>Midford Cider</b>                     | 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

|                                  |     |     |
|----------------------------------|-----|-----|
| <b>La Gitana Manzanilla</b>      | 15% | 5.2 |
| <b>Harvey's Amontillado</b>      | 17% | 5.2 |
| <b>Taylors Late Bottled 2019</b> | 20% | 6.2 |
| <b>Quinta do Crasto LBV</b>      | 20% | 9.2 |

## Brandy 25ml

|                                |     |     |
|--------------------------------|-----|-----|
| <b>Hennessy VS Cognac</b>      | 40% | 5.1 |
| <b>Remy Martin VSOP Cognac</b> | 40% | 5.6 |
| <b>Janneau VSOP Armagnac</b>   | 40% | 6.1 |

## Rum 25ml

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

## Whisky 25ml

|                             |                 |     |     |
|-----------------------------|-----------------|-----|-----|
| <b>Jamesons</b>             | <i>Ireland</i>  | 40% | 4.1 |
| <b>Bulleit Bourbon</b>      | <i>Kentucky</i> | 40% | 5.1 |
| <b>Auchentoshan 10 year</b> | <i>Lowland</i>  | 40% | 5.6 |
| <b>Balvenie 12 year</b>     | <i>Speyside</i> | 40% | 6.1 |
| <b>Caol Ila 12 year</b>     | <i>Islay</i>    | 43% | 6.6 |
| <b>Knockando 12 year</b>    | <i>Speyside</i> | 43% | 6.6 |
| <b>Dalwhinnie 15 year</b>   | <i>Highland</i> | 43% | 7.1 |