

Pre Theatre Set Menu

Mon to Fri | 2 courses £33pp | 3 courses £38pp
inc glass of fizz



Spiced butternut squash soup

toasted seed granola | coconut yoghurt

Charred leeks

onion soubise | pickled pear | leek oil | crispy leeks

Ancho pork cheek

smoked mole sauce | charred corn | tomato salsa

Prawn fritters (£2 extra)

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

Celeriac Milanese

salsa verde | roasted San Marzano sauce | rocket | lemon

Cheddar & potato dumplings

chive velouté | roasted Jerusalem artichokes | artichoke crisps

Flat iron steak

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

Guinea fowl supreme (£3 extra)

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

West country landed fish of the day

please ask your server

Root vegetable mash £5 Winter greens £5

Chunky chips £4 New potatoes £4

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 compote | whipped mascarpone

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/ coke zero	
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
Limuncello	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
Guest pale ale	Please ask	6.7
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 2019	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 Ila 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