

Autumn Menu



Seasonal Think Drink - Sloe gin bramble 9

Spiced butternut squash soup 9

toasted seed granola | coconut yoghurt

Charred leeks 10.2

onion soubise | pickled pear | leek oil | crispy leeks

Ancho pork cheek 11.9

smoked mole sauce | charred corn | tomato salsa

Prawn fritter 12.5

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

Mackerel Nduja 12.9

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

Celeriac Milanese 21.5

salsa verde | roasted San Marzano sauce | rocket | lemon

Cheddar & potato dumplings 23

chive velouté | roasted Jerusalem artichokes | artichoke crisps

Flat iron steak 26.8

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

Guinea fowl supreme 30

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

Pan roasted duck breast 34

braised duck stuffed onion | pearl barley | celeriac & apple puree | red wine jus

West country landed fish of the day

please ask your server

Ribeye steak 35

brandy & green peppercorn butter | flat mushroom | watercress | chunky chips

Sorbet du jour 7.2

Vanilla crème brûlée 7.6

Pedro Ximénez sultanas | Tonka bean sablé

Sticky apple & date cake 9.7

Calvados salted caramel | ginger crumb | cultured vanilla cream

Chocolate & almond Florentine tart 10.5

blackberry compote | whipped mascarpone

Selection of seasonal cheeses 12

pickled celery & fennel | membrillo | artisan 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/ 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
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	<i>Please ask</i>	6.95
Guest pale ale	<i>Please ask</i>	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