Autumn Menu

Seasonal Think Drink - Sloe gin bramble 9

Spiced butternut squash soup 9
toasted seed granola | coconut yoghurt

Cashew curd 10.9
salt baked beetroot | cashew granola | orange dressing | chicory

Ancho pork cheek 11.9
smoked mole sauce | charred corn | tomato salsa

Cornish fish stew 12.5
rouille | crouton

Wood pigeon 12.9
blackberry | celeriac | hazelnut | pickled mustard seeds | game jus

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Roasted cauliflower 21.5
caponata | smoked almond romesco | crispy capers

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

Braised venison pie 31.9
bacon jam | sprout tops | wild mushroom jus

West country landed fish of the day
please ask your server

Ribeye steak 35
brandy & green peppercorn butter | flat mushroom | watercress | chunky chips

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Sorbet du jour 7.2

Apple crumble crème brulée 7.6
apple compote | spiced crumble

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 | 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/ 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
Lost & Grounded
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
Honey's, Bath
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	*Ireland*	*40%*	4.1
Bulleit Bourbon	*Kentucky*	*40%*	5.1
Auchentoshan 10 year	*Lowland*	*40%*	5.6
Balvenie 12 year	*Speyside*	*40%*	6.1
Caol Ila 12 year	*Islay*	*43%*	6.6
Knockando 12 year	*Speyside*	*43%*	6.6
Dalwhinnie 15 year	*Highland*	*43%*	7.1