NO.

15

BATH

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Small Plates

Crispy baby squid, harissa, lemon mayo (GF) **12**

Bath chaps, piccalilli, crackling (GF) **13**

Black tiger prawns, parsley & garlic, salsa verde **7** (each)

Homemade rosemary focaccia, marmite butter (V) **7**

Kentucky Fried Cauliflower, Bath blue cheese sauce (GF) (V) **9**

Godminster vintage cheddar, sheep rustler and Bath blue (V) **16**

Dorset charcuterie **12**

Duck fat chips, dijonnaise, chives (GF) **8**

Chicory salad, Bath blue, hazelnut, apple (GF) (V) **9**

Mains

8oz Stokes Marsh Farm sirloin, chimichurri (GF) **29**

Whole baked plaice, brown butter, capers, lemon (GF) **24**

Tempura courgette flower, ratatouille, basil pesto (GF) (PB) **19**

Ston Easton lamb rump, crushed & minted Jersey Royals, peas, broad beans (GF) **28**

Classic Caesar salad, smoked pancetta **16**
(add Heywood Farm chicken breast ***8****)*

Niçoise salad, Wye Valley asparagus, shallot dressing (GF) **16**
(add chargrilled Chalk Stream Trout ***9****)*

Wye Valley asparagus, mushroom toast, poached Hilperton egg (V) **19**

Sandwiches

(all served with oak leaf lettuce and homemade crisps)

Brixham crab roll, avocado, brioche **22**

Club sandwich, Heywood Farm chicken, treacle cured bacon **16**

Truffled Godminster cheddar and Somerset pecorino toastie (V) **15**

Steak, red onion marmalade, Somerset pecorino, watercress **20**

Sides

Skin on fries (GF) (V) **5**

Bromham Farm tender stem broccoli, almond butter (GF) (V) **5**

Peas, broadbeans, baby gem, mint butter (GF) (V) **6**

A discretionary 10% service charge will be added to your bill.

(GF) Gluten Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts,and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.