



## Thursday Dinner – 5<sup>th</sup> October

Porlock Oyster ( <i>Lemon &amp; Tabasco</i> )	6 for £18 or 1 for £3.5
Homemade Sourdough & Soda Bread with House Butter	£3.5
Ox Heart Skewers	(each) £4
Grilled Sugarsnaps & House Ricotta	£6
Plate of Westcombe Pomona Salami	£10
Roasted Red Peppers, Capers & Anchovy	£8.5
Charred Leeks, Gribiche & Walnut Crumb	£7
Steamed Palourde Clams, Mussels, Leeks, & Local Cider	£11
Saffron Stewed Aubergine, Yoghurt & Mint	£9
Grilled Sardines, Green Sauce, Garden Tomatoes & Sourdough	£11
Buttermilk Quail & Tarragon Mayo	£8
Grilled Gilt Head Bream, White Cabbage, Brown Shrimp & Oyster Emulsion	£14
Roast Jerusalem Artichoke, Chestnut Mushroom, Pickles & Spinach	£11
Crispy Pigs Cheek, Fennel, Chicory & Mustard	£11
Braised Short Rib, Anchovy & Tomatoes	£28
Cull Yaw Shoulder Shepards Pie	£28
Grilled Gothelney Farm Double Pork T-Bone, Cider, Sage & Apple	£48
Grilled Cull Yaw Double Chop & Mint Sauce	£38
Boulangère Potato	£7
Buttered Hispi	£4
Chopped Egg, New Potatoes, Bitter Leaves & Vinaigrette	£5

*Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.*

## Puddings

Apricot Souffle & Vanilla Ice Cream	£10
85% Rwenzori Chocolate Baked Alaska	£9
Buttermilk Pudding, Ginger Cake & Spiced Rum	£8
Earl Grey Ice Cream Scoop	£2.5
Affogato	£7
Madeleines	6 for £6 / 9 for £9

## Cheeses

(per slice) £6.5

Hafod ( <i>Holden Family</i> )
St James ( <i>Martin Gott</i> )
Rollright ( <i>David Jowett</i> )
Blue Clouds ( <i>Chris Heyes</i> ) ( <i>v</i> )

All cheeses are accompanied by Chutney & Crackers.

## Digestif

Homemade Limoncello	£5
Grand Marnier (40%)	(25ml) £3.9
Cotswold Cream Liqueur (17%)	£5.4
Poli Micule Honey Grappa (35%)	(25ml) £3.9
Somerset Pomona Apple Brandy Digestif (20%)	£5.4
Sauternes, Château Delmond, Bordeaux, France (13.5%)	£5.4
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£6.2
Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)	£6.4
Ferreira Porto, L.B.V 2017 (20%)	£5.4
Ferreira Porto, Dona Antonia, 10 YO Tawny (20%)	£8.4

## Teas & Coffees

We serve responsibly sourced Coffee from Roundhill Roastery and a selection of Comins Fine Tea, both produced locally in Bath. Please ask a member of the team what's on offer.

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