

## Thursday Dinner - 22nd February

Homemade Sourdough & House Butter	£5
Porlock Oysters ( <i>Lemon &amp; Tabasco</i> )	£18 for 6 or 1 for £3.5
Devilled Whitebait & Lemon Mayo'	£7
Grilled Scottish Langoustine & Westcombe Lardo	(each) £11
Pork Rillettes & Cornichons	£6
Charred Calçot Onion, Gribiche & Hazelnut Dressing	£10
New Season Asparagus, Confit Egg Yolk & Ricotta	£13
Sardines, Smoked New Potatoes, Pickled Agretti & Creme Fraiche	£11
Chicken Liver Parfait & Apple Chutney	£10
Brill, Cockles, Mussels, Laverbread & Wild Garlic	£15
Jerusalem Artichoke, Mushroom, Tarragon & Watercress	£11
Crispy Pig's Cheek, Chicory, Mustard & Pickled Fennel	£13
Confit Duck Leg, Mustard Lentils, Radicchio & Green Sauce	£14
Whole Grilled Plaice, Dulce & Scallop Roe Butter	£24
Ox Cheek, Cep & Pickled Walnut Pie	£26
Gothelney Pork Chop, Cider & Sage	£48
Dauphinoise Potato	£7
Buttered Hispi	£4
Smoked New Potatoes	£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

Blood Orange Soufflé & Blood Orange Curd Ice Cream	£10
Buttermilk Pudding, Honeycomb & Forced Rhubarb	£8
Guinness Steamed Pudding & Milk Ice Cream	£8
Vanilla Affogato	£5
Madeleines	£6 for 6 or 9 for £9

## Cheeses

(per slice) £6.5

Hafod ( <i>Welsh Cheddar</i> )
Harbourne Blue ( <i>Crumbly Blue</i> ) (v)
Brightwell Ash ( <i>Ash Rind Goats Cheese</i> ) (v)
Baron Bigod ( <i>Brie-Style Soft</i> )

All cheeses are accompanied by Chutney & Crackers

## Digestifs

Grand Marnier (40%)	£5
Poli Micule Honey Grappa (35%)	(25ml) £3.8
Somerset Pomona Apple Brandy Digestif (20%)	£3.8
Sauternes, Châtauau Delmond, Bordeaux, France (13.5%)	£5
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£5
Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)	£5.8
Ferreira Porto, L.B.V 2017 (20%)	£6
Ferreira Porto, Dona Antonia, 10 YO Tawny (20%)	£8

## 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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