

## Friday Dinner - 2<sup>nd</sup> February

Porlock Oyster ( <i>Lemon &amp; Tabasco</i> )	£3.5 each or for 6	£18
Home-Made Sourdough, Soda Bread & House Butter		£5
Whipped Cod's Roe, Crudités & Sourdough		£7
Crispy Lamb Belly & Mint Sauce		£8
Purple Sprouting Broccoli, House Ricotta & Hazelnut Dressing		£8
Buttermilk Fried Quail & Tarragon Mayo'		£9
Grilled Sardines, Beetroot, Horseradish & Thyme		£9
St Austell Mussels, Trotter & Parsley on Toast		£10
Salt Baked Celeriac, Chestnut Mushrooms, Kale & Harbourne Blue		£10
Crispy Pig's Cheek, Radicchio, Mustard & Pickled Fennel		£13
Cod, Langoustine Sauce, Cockles & Samphire		£15
Grilled Onglet, Jerusalem Artichoke, Pickled Shallot & Green Sauce		£16
Grilled & Braised Mallard, Bacon, Shallot & Beetroot		£24
Chicken, Ham Hock & Leek Pie		£27
Braised Torgelly Farm Lamb, Caper, Anchovy & Mint Sauce		£32
Whole Baked Cornish Sole, Dulce, Scallop Roe & Lemon		£45
Gothelney Double Pork Chop, Burnt Apple, Cider & Sage		£58
Dauphinoise Potatoes		£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

Forced Rhubarb Soufflé & Milk Ice Cream	£10
Flourless Chocolate Cake & Candied Hazelnuts	£10
Guinness Pudding & Guinness Ice Cream	£10
Vanilla Affogato	£5
Madeleines	£6 for 6 or 9 for £9

## Cheeses

(Per Slice) £6.5

Hafod ( <i>Welsh Cheddar</i> )
Rollright ( <i>Wash Rind, Soft</i> )
Harbourne Blue ( <i>Crumbly Blue</i> )

*All cheeses are accompanied by Chutney & Crackers*

## Digestif

Grand Marnier (40%)	(25ml) £3.8
Cotswold Cream Liqueur (17%)	£5
Poli Micule Honey Grappa (35%)	(25ml) £3.8
Somerset Pomona Apple Brandy Digestif (20%)	£5
Sauternes, Château Delmond, Bordeaux, France (13.5%)	£5
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£5.8
Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)	£6
Ferreira Porto, L.B.V 2017 (20%)	£5
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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