

Thursday Lunch - 6th June

Negroni	£10
Porlock Oyster (<i>Lemon & Tabasco</i>)	£3.5 each or 6 for £18
Homemade Sourdough, Soda Bread & House Butter	£5
Duck Wing Croquette, Sauerkraut & Mustard	£7
Salmon Pastrami	£8
Asparagus, Confit Yolk, Crumb & Hafod	£13
Cornish Earlies, Tarragon Salad Cream, Watercress & Radish	£11
Courgette, Ewes Curd, Walnut, Mint, Broad Beans & Baby Gem	£10
Crab Rarebit	£12
Grilled Mackerel, Cucumber Relish & Sorrel	£11
Ox-Heart, Romesco & Spring Onion Flatbread	£13
Steak & Ale Pie	£36
Braised Torgelly Farm Lamb, Saffron Courgette, Crème Fraîche	£40
Gothelney Pork Chop, Braised Chicory & Mustard	£48
Confit Duck Leg, White Beans, IOW Tomatoes & Aioli	£22
Grilled Whole Fish, Red Pepper, Capers, Anchovy & Agretti	
- Plaice	£28
- Sea Bass	£52
Confit Potato	(each) £5
Smoked New Potatoes	£5
Beetroot, Chopped Egg, Spring Onion & Pickled Walnut Salad	£5
Buttered Hispi	£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 allergies. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.

Puddings

Apple & Elderflower Soufflé w/ Milk Ice Cream	£13
Buttermilk Pudding & Pimm's Sorbet	£12
Strawberry Choux Bun	£9
Madeleines	£6 for 6 or 9 for £9
Affogato	£5

Cheeses

(per slice) £7

Hafod (<i>Welsb Cheddar</i>)
Baron Bigod (<i>Brie-Style Soft</i>)
Harbourne (<i>Crumbly Blue</i>) (v)

All cheeses are accompanied by Chutney & Crackers

Digestifs

Espresso Martini	£12
Old Fashioned	£12
Homemade Limoncello	£4.5
Green Chartreuse (55%)	£6
Yellow Chartreuse (43%)	£4
Cotswolds Cream Liqueur (17%)	£5.4
Somerset Pomona Apple Brandy Digestif (20%)	£5
Sauternes, La Fleur D'or, France, 2018 (13%)	£5.4
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£6.2
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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