



Light Bites

Pork crackling bites, cider apple sauce GF	£4
Homemade mini breads, infused butter	£4
Breaded scampi, house tartar sauce, charred lemon	

Starters

Morrocan chickpea pate with avocado with pitta bread VG / GF	£6
Homemade sausage roll, date ketchup	£7
Crab & lime mayo on toasted sourdough	£9
Chilled asparagus, crispy soft-boiled egg, angry sauce V	£7
British charcuterie board, piccalilli & chutney	£9

Mains

Topside of beef, Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal vegetables, gratin, gravy, horseradish crème fraîche	£14
Spiced lamb, Yorkshire pudding, butternut puree, duck fat roast potatoes, seasonal vegetables, gratin, gravy	£15
Slow roasted pork belly, celeriac & thyme puree, duck fat roast potatoes, Yorkshire pudding, gratin, seasonal vegetables, gravy	£14
Chickpea, chia seed & mushroom nut roast, butternut & sorrel puree, roast potatoes, veg, gravy VG / GF	£12
Beef burger, queso mayo, tomato, lettuce & skinny fries	£13
Lentil burger, tomato, lettuce, mayo & skinny fries V	£11
<i>Add Cheddar / Bath Blue / halloumi / bacon</i>	<i>£1</i>
Exmouth mussels cooked in cider & leeks served with skinny fries GF	£12
Buddha bowl – sprouting broccoli, avocado, split pea, harissa tomatoes, gazpacho dressing VG / GF	£12

Sides

Skinny fries VG / GF	£3.5
Triple cooked chips VG / GF	£3.5
Seasonal vegetables V / VG	£3.5
Green salad VG / GF	£3

Desserts

Passion fruit & coconut cream sundae with sorbet & toasted almonds VG / N	£7
Kelston mess – honey Cazcabel cream, fresh berries & meringue	£7
Bath cheeseboard for two – local cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N	£12
Scoop of ice cream or sorbet	£1.5



Our promise

We're doing our bit to reduce our carbon footprint & become more environmentally friendly.

Here's what we're doing in the bar:

No more plastic straws

Only serve takeaway coffees in biodegradable cups

In the kitchen:

Serve more fish that is sustainably & ethically caught

Be conscious to turn off cookers & electric devices when not in use

Throughout the business:

Use more local suppliers to cut our carbon footprint Recycle all glass bottles

Recycle all cardboard

Our chefs source food for its quality, freshness & flavour, using locally sourced & seasonal produce - wherever possible.

Our menus are designed to be accessible, including dishes that are vegan, vegetarian & free from gluten.

Coming soon

Some products on our menu will be available to purchase to take home, like our homemade ketchup's, chutneys, pickles, pies & sausage rolls to name a few!

*

Our kitchen is open Monday through to Sunday

On Mondays our "Pies & Fries" menu is available from 12 – 6pm

Our main menu is served Tuesday to Saturday 12 – 2.30pm & 6 - 9pm

Our Sunday roast menu is served 12 – 7pm

*Our food is freshly prepared to order, please bear with us during busy times.
Please inform a team member of any allergies or intolerances prior to ordering
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