



Light Bites

Nocellara olives VG / GF £4

Pork crackling bites, cider apple sauce GF £4

Mini breads, oil and infused butter V £4

Starters

Soup of the day with crusty bread VG £6

Crab and lime mayo on toasted sourdough £9

Tempura vegetables, sweet spicy dipping sauce VG GF £6

Panko crumbed Bath Soft cheese with chutney £7

Homemade chicken liver pate, pickles, pumpkin sourdough £7

Breaded scampi, tartar sauce, charred lemon £6

Mains

Topside of beef, Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes,
seasonal veg, gratin, gravy, horseradish crème fraîche £14

Roast corn fed chicken supreme, Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes,
seasonal veg, gratin, gravy, cranberry and fig sauce £15

Slow roasted pork belly, Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes,
seasonal veg, gratin, gravy, apple sauce £14

Chickpea, chia seed & mushroom nut roast, celeriac & thyme puree,
roast potatoes, seasonal veg, gravy VG /GF £12

Buddha bowl – Mixed tempura vegetables, glazed mushrooms,
sweet spicy sauce, garlic and spinach wild rice, VG / GF £12

Cider battered fish and chips, crushed peas, house tartar sauce, charred lemon GF £12

Balsamic glazed Portobello mushroom burger, lettuce, mayo, skinny fries V £11

Beef burger, tomato, lettuce, jalapeno lime slaw, skinny fries £13
Add Cheddar / Wyfe of Bath / Bath Blue / Halloumi / Bacon £1

Desserts

Sticky toffee pudding with vanilla ice cream V £7

Triple chocolate mudcake with vanilla ice cream V £7

Winter crumble and custard – see your server for today's options VG / GF £7

Scoop of ice cream or sorbet £1.5

Bath cheeseboard for two – local cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N £12