



## Christmas Menu 2022

White onion soup, served with crispy shallots and parmesan croutons	€7.5
Bombay pomelo salad, with chilli, medjool dates, spring onions, red chicory, toasted pumpkin seeds, pistachios, mint, coriander and tamarind chutney dressing	€7.9
Treacle cured salmon, sliced thinly and served with pickled beetroot, charred spring onion and a ginger and lemongrass puree	€8.3
Game terrine of pigeon breast, pheasant, pork mince and prunes. Served with cornichons, smoked bacon jam and a sourdough croûte	€8.5
Salt cod and cuttlefish ragù, with smoked paprika and saffron aioli	€8.8



Tempura cauliflower served on a chana dal with masala aubergine, jasmine rice, pickled red onion and spiced seeds	€18.7
Roasted butternut squash and feta wrapped in kataifi, a Greek style shredded filo pastry. Served with caramelised onion lentils, tender stem broccoli and an apricot ketchup	€19.5
Turkey Saltimbocca. Free-range bronze turkey breast with prosciutto and sage leaves, pan-fried in butter and deglazed with a Marsala sauce. Served with steamed cavolo nero	€23.5
Duck à l'orange. Orange glazed Creedy Carver duck breast, pressed duck leg faggot pithivier, glazed heritage carrots, and a duck jus	€25.2
Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, confit vine tomatoes, watercress and chunky chips	€22.3
Ribeye steak, served with a shallot, tarragon and white wine butter, mushrooms, watercress and chunky chips	€26.8
Fish of the day	Please ask



Brussel sprouts, buttered and served with or without pancetta	€3.5	Braised red cabbage	€3.2	Cornish new potatoes with herb butter	€3.2	Chunky chips	€3.5
---	------	---------------------	------	---------------------------------------	------	--------------	------

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free. We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England. We add a voluntary service charge of 10%, and all tips go entirely to the staff.

# Drinks Menu

## Soft Drinks

**Purified Water:** We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells

**San Pelligrino:** Lightly sparkling natural mineral water from Bergamo in the Italian Alps €3.70

**Presses:** Garden Lemonade, Elderflower, Ginger Beer €3.30

**Juice:** Apple/Orange €3.10

**Mixers:** FeverTree Regular & Light, Ginger Ale, Soda, Lemonade/Coke. Diet Coke €3

## Bottled Beers & Ciders

Estrella - Spanish, premium lager 4.6%	330ml	€4.10
Butcombe Gold - Local English ale 4.7%	500ml	€6
Cider - Rushford, Iford Cider, Bath. Fresh pressed, lightly sparkling 5%	500ml	€6.95
Wild Juice, Iford Cider, Bath. Wild fermented, juicy and mellow, lightly sparkling 4.7%	500ml	€6.95

## Bottled Craft Beers

(Full craft beer menu at the back of the wine list)

Keller Pils - Lost & Grounded, Bristol. Pilsner based lager with a whack of hops 4.8%	440ml	€6
Pogo - Wild Beer Co, Bristol. Fruited pale ale with orange, passion fruit and guava 4.9%	330ml	€5.7
Millionaire - Dessert stout from the Wild Beer Co, Bristol. Sweet rich and smooth 4.7%	330ml	€5.8

## Aperitifs

Noilly Prat	18%	35ml	€4
Campari	25%		€4
Martini Rosso	15%		€4
Aperol Spritz/Kir Royal	17%		€8

## Sherry & Port

La Gitana Mananilla	15%	70ml	€5
Harveys Amontillado	17%		€5
Taylor's Late Bottled Vintage 2011	20%		€6
Barros Vintage	20%		€9

## Spirits

(For our Cocktail menu, see wine list)

Gin		25ml		Brandy		25ml	
Bombay Sapphire Gin	40%		€4	Hennessy VS Cognac	40%		€5
Hendricks Gin	41%		€4.5	Remy Martin VSOP Cognac	40%		€5.5
Tanqueray Gin	41%		€4.5	Janneau VSOP Armagnac	40%		€6
Bath Gin	40%		€4.5	<b>Liqueurs and digestifs</b>		25ml	
<b>Vodka</b>		25ml		Frangelico	20%		€4
Absolut	40%		€4	Cointreau	40%		€4
Grey Goose	40%		€6	Jose Cuervo Tequila	38%		€4
<b>Rum</b>		25ml		Amaretto	28%		€4
Captain Morgan Spiced	40%		€4.5	Grappa	38%		€5
Havana Club Anejo Rum	38%		€4	Baileys	17%		€4
Sagatiba Pura Cachaca	38%		€4	Kahlua	20%		€4
<b>Whisky</b>		25ml		Aperol	11%		€4
Jamesons Irish Whiskey	40%		€4	Pimms	11%		€4
Bulleit Bourbon	40%		€5	Limoncello	27%		€4
Auchentoshan 10 year Lowland	40%		€5.5				
Balvenie 12 year Highland	40%		€6				
Caol Isla 12 year Islay	43%		€6.5				
Knockando 12 year	43%		€6.5				
Dalwhinnie 15 year	43%		€7				