



## Lunch Set Menu 2022

2 Course €28  
3 Courses €32

Melon and tomato gazpacho. A refreshing chilled soup of vine tomatoes and cantaloupe melon, savoury, sweet and salty

Parma ham, nectarine and heritage tomato salad with mozzarella, rocket leaves and basil dressing

Fried breaded whitebait, served with guindilla pepper salsa and a mojo verde sauce

St Clements chicken salad with baby courgette, sugar snaps, radish, served with an orange and tarragon dressing



Aloo Bonda. Pea, spinach and potato fritters, mint and coriander chutney and charred aubergine purée. Served with Dishoom's bhel salad and a poppadom

Rosary goats cheese bouikos. Cheese buns filled with goats cheese, cheddar, sour cream and spring onions, served with beetroot rémoulade and a red pepper jam

Algerian spiced wild boar koftas, served with parsley and pomegranate tabbouleh, tomato and harissa sauce, and mint yoghurt

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

Mixed leaf salad  
with house  
dressing  
€3

Grated carrot, beetroot,  
and cranberry coleslaw  
€3.50

Chunky chips  
€3.50

Cornish new  
potatoes in herb  
butter  
€3.20



Strawberry sorbet, served with fresh strawberries and a mint syrup

Gooseberry and elderflower crème brûlée, served with a Ricciarelli biscuit

Chocolate and kirsch cherry marquise, served with crushed hazelnut and rosemary praline, espresso caramel and mascarpone cream

Lemon meringue pie. Lemon posset set on a ginger biscuit base, topped with Italian meringue and a raspberry gel

Selection of seasonal cheeses, served with crackers and fruit chutney (€2.00 extra)

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 do not add a service charge (except a voluntary 10% for parties of 6 or more). Any tip you wish to leave goes 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

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

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

## Aperitifs

Noilly Prat	18%	35ml	€4
Campari	25%		€4
Martini Rosso	15%		€4
Aperol Spritz/Kir Royal			€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	25%	€4
Jamesons Irish Whiskey	40%	€4	Pimms	25%	€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			