

Friday Lunch - 6th September

Negroni	£10
Seasonal Fizz	£6.8
Porlock Oyster (<i>Lemon & Tabasco</i>)	£4 each or 6 for £20
Homemade Sourdough, Soda Bread & House Butter	£5
Devilled Whitebait & Lemon Mayo'	£7
Home-Grown Padron Peppers	£7
Courgette, Ricotta, Lemon & Thyme Tart w/Romesco	£10
Runner Beans, Rocket, Almond, Chopped Egg & Ewe's Curd	£8
Sardines, White Cabbage, Brown Shrimp & Chervil	£11
Oyster Mushrooms, Confit Egg Yolk, Sourdough & Pecorino	£9
Duck Livers & Creamed Chard on Toast	£10
Steak & Ale Pie	£34
Sirloin, Red Peppers, Capers & Anchovy	£70
Duck Crown, Grilled Saffron Courgettes, Watercress & Mustard	
- <i>Half</i>	£26
- <i>Whole</i>	£45
Braised Short Rib, Creamed Chard, Burnt Tomato & Girolles	£38
Grilled Whole Fish, Charred Leek, Mussels & Pickled Agretti	
- <i>Skate Wing</i>	£28
- <i>Brill</i>	£55
Buttered Hispi	£5
Smoked New Potatoes	£5
Confit Potato	£5
Home-Grown Corn & Spiced Salt	£4

Please inform a member of staff if you have any allergies 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 allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.

Puddings

Blueberry Soufflé w/Earl Grey Ice Cream	£13
Buttermilk Pudding, Granola, Pear & Hare and Hounds Honey	£8
Burnt Apricot & Gooseberry Eton Mess	£9
Madeleines	£6 for 6 or 9 for £9
Affogato	£5

Cheeses

(per slice) £7

Hafod (<i>Welsh 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
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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