

Friday Dinner - 19th January

Home-Made Sourdough, Soda Bread & House Butter	£5
Plate of Westcombe Coppa	£10
Welsh Rarebit	£7.5
Smoked Cod's Roe, Crudités & Toast	£7
Turnip Cake, Braised Kale & Parsley Emulsion	£9
Butternut Squash Tarte Fine, Toasted Walnuts, Sage & Ewes Curd	£11
Poached Pear & Beetroot Salad, Hazelnut Dressing & Harbourne	£9
Chicken & Pork Belly Terrine with Sweet Mustard Mayo'	£10
Creamed Chicken Livers & Spinach on Toast	£10
New Potatoes, Smoked Eel, Dulse & Radish	£14
Crispy Pigs Cheek, Radicchio & Mustard	£12
Grilled Sea Bream, Braised Leeks, Jerusalem Artichoke, Red Wine & Hazelnut	£18
Whole Grilled Quail, Cavolo Nero & Chasseur Sauce	£14
Local Venison, Trotter & Pickled Walnut Pie	£29
Braised Torgelly Farm Lamb, Onions, Turnips & Mint Sauce	£28
Grilled Long Horn Sirloin (<i>See Blackboard For Weights</i>)	
Dauphinoise Potato	£7
Grilled Hispi, Aioli & Crispy Shallots	£5
Buttered New Potatoes	£5

Please inform a member of staff if you have any allergens 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

Apple Crumble Soufflé & Salted Caramel Ice Cream	£10
Buttermilk Pudding, Hazelnut & Pear	£8
85% Rwenzori Chocolate Tart, Malt & Jerusalem Artichoke Ice Cream	£8
Vanilla Affogato	£5
Madeleines	£6 for 6 / £9 for 9

Cheeses

(Per Slice) £6.5

Hafod (<i>Welsh Cheddar</i>)
Rollright (<i>Wash Rind, Soft</i>)
Harbourne Blue (<i>Crumbly Blue</i>)

All cheeses are accompanied by Chutney & Crackers

Digestif

Grand Marnier (40%)	(25ml) £3.8
Cotswold Cream Liqueur (17%)	£5
Poli Micule Honey Grappa (35%)	(25ml) £3.8
Somerset Pomona Apple Brandy Digestif (20%)	£5
Sauternes, Château Delmond, Bordeaux, France (13.5%)	£5
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£5.8
Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)	£6
Ferreira Porto, L.B.V 2017 (20%)	£5
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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