

GARRICK'S HEAD

7&8 St John's Place, Bath BA1 1ET • 01225 318368 • info@garricksheadpub.com

As part of our covid19 policy please email welcome@garricksheadpub.com to register your visit

Snacks

Crispy Bath Chaps, granny smith puree £4.50

Deep fried mac n cheese, pickled red cabbage, salsa verde £6.50

Salt and pepper squid, sweet chilli sauce £7

Soup of the day, toasted seeds, Thoughtful bread (v) £6.50

Pork sausage roll, Dijon mustard £5.50

Lasagne spring roll, marinara sauce, rocket and parmesan £6.50

Parmesan arancini, garlic and herb mayo (v) £5.50

Loaded nachos; guacamole, melted cheese and sour cream (v) £7.00 add chili £9.50

Mains

Garrick's fish and chips, tempura battered fish of the day, chunky chips, crushed peas, tartare £15

8oz sirloin steak, portobello mushroom, roast tomato, truffle & parmesan fries £24

Ham & cheese 'croque monsieur' panini, pickled red cabbage, fries £9

Sweet potato and wild rice burger, shallot marmalade, fries (v) £12

Garrick's 'pie of the day', mash, seasonal vegetables, gravy £16

Fresh Cornish mussels in West Country cider, cream and leeks, fries £14/ £8 (with bread)

Roasted squash, chargrilled courgette, blue cheese, mixed leaves salad, toasted seeds and almonds (v) £12

Garrick's burger, little gem, fresh tomato, red onion, cheddar, tomato ketchup, gherkin, fries £14

Garrick's Head quiche of the day, fries and salad (v) £13

Sides

French fries £3.50

Truffle & parmesan fries £4

Chunky chips £3.50

Side salad £3.50

Seasonal vegetables £4

Desserts

Milk chocolate delice, chocolate sauce,

caramelised almonds £5

Sticky toffee, stout sauce, vanilla ice cream £6

Selection of sorbets or ice creams £5

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SPARKLING 125ML
Prosecco di Conegliano-Valdobbiadene, AA Bellenda, NV [Veneto, Italy] | vegan 6.00

WHITE 175ML 250ML
Sauvignon Blanc, Casa Azul [Central Valley, Chile] 5.25 7.40
Pinot Grigio, Trefilli IGP [Veneto, Italy] 5.65 7.85
Gran Cerdo Blanc <Viura>, Gonzalo Gonzalo [Rioja, Spain] | organic* / vegan 5.85 8.00
Picpoul de Pinet, Château de la Mirande [Languedoc, France] | vegan 5.80 8.25
Viognier Chardonnay, Reserve de Gassac, [Languedoc, France] | vegetarian 6.50 9.20

ROSÉ
Bergerie de la Bastide Rosé, Vin de Pays d'Oc [Languedoc, France] | vegetarian 4.95 7.00
Reserve de Gassac Rosé, VdP de l'Herault [Herault, France] | vegetarian 5.85 8.00

RED
Bergerie de la Bastide Rouge, Vin de Pays d'Oc [Languedoc, France] | vegetarian 4.65 6.50
Merlot, Domaine Nordoc, [Languedoc, France] | vegetarian 5.15 7.20
Cabernet Sauvignon, Casa Azul [Central Valley, Chile] 5.25 7.40
Montepulicano d'Abruzzo, Cantina Frentana [Abruzzo, Italy] | organic / vegetarian 5.40 7.60
Côtes du Rhône 'non-filtre', Terres de Mistral [Rhône, France] | lutte raisonnée 6.40 8.85
Rioja 'Joven', Vina Ilusion [Rioja, Spain] | organic / vegan 6.95 9.40
Malbec, Santa Julia [Mendoza, Argentina] | organic 5.85 8.25
Pinot Noir Calusar [Banat, Romania] 5.90 8.30

HALF BOTTLES

CHAMPAGNE
Jean-Paul Deville Champagne 'Carte d'Or' Brut NV [Verzy] | vegan (375ml) 23.50
Muscadet de Sevre et Maine sur lie, Domaine Verger [Loire, France] | organic / vegan (375ML) 17.50
Albario San Campio, Bodegas Terras Gauda [Rias-Baixas, Spain] | vegan (375ML) 19.50
Brouilly, Domaine Cret des Garranches [Beaujolais, France] | vegan (375ML) 18.00
Saint-Émilion Grand Cru, Château La Croix Chantecaille [Bordeaux, France] (375ML) 24.00

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