

GARRICK'S HEAD

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

Starters

Selection of bread and butter £3.50

Soup of the day served with Bertinet bread and butter £6.50 **v*(ve opt)**

Bath chaps with granny smith puree and fresh apple £5.50

Salt and pepper chilli squid, sriracha mayo and fresh lime £7.95 **(gf)**

Deep fried mac and cheese, truffle sauce and pickled red cabbage £8.50 **(v)**

St Austell Mussels, cooked in cider, white wine, fresh herbs and cream served with bread starter £8.50/

main with fries £16

Sunday Roast

A choice of traditional Sunday roast with all the trimmings.

Prime beef rump £18.50

Slow roast lamb £18.50

Roast chicken with stuffing £17.00

Beetroot and shallot and pumpkin wellington, tomato salsa £16 **(v)**

All served with roast carrots and parsnips, seasonal greens, roasted potatoes, Yorkshire pudding and red wine jus

Pub Classics

Garrick's fish and chips, beer battered haddock, triple cooked chips, mushy peas and tartare sauce £15

Garrick's beef burger with Emmental, pickles, house slaw, burger sauce and fries £15

Garrick's veggie burger, Emmental, house slaw and burger sauce served with fries £15
(v, ve opt, gf opt)

Garrick's ploughmans, cheddar, glazed ham, pickled egg, pickled vegetables, onion chutney, grapes, bread £12

SIDES

Skinny fries or Chunky chips £3.50

Truffle and parmesan fries £4.50

Seasonal greens £3.50

New potatoes, garlic butter £4.50

DESSERTS

Chocolate brownie, vanilla ice cream £6.50

Pear crumble, crème anglaise £6.50

Sticky toffee baked Alaska £5.95

Panna cotta, textures of rhubarb £6.50

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SPARKLING WINE

125 ml

Prosecco DOC Spumante, Organic Bernardi, Veneto, Italy (Vg)	6.00
Prosecco Rose, AA Bellenda, NV, Veneto, Italy	7.00

Aperitives and digestives

50 ml

Manzanilla, San Leon - Elegant bone-dry Manzanilla with beady, almond notes and a light salty tang	3.75
Fino, Marismeyo - Fuller, richer and oilier than Manzanilla but still deliciously dry	4.25
Amontillado, NPU - A great maturity, nutty, complex and elegant	4.60
Palo Cortado, Regente - Velvety oak with notes of fruitcake and almonds	4.75
Pedro Ximenez, Cardinel Cisneros - Rich, unctuous, raisined fruit, full bodied with balanced acidity	4.95
Harveys Bristol Cream - It is known as milk sherry, characteristic smooth and with mellow sweetness	4.95

WHITE

175 ml

250 ml

La Lesc, Cotes de Gagne, IGP, South West France	5.25	7.35
Sauvignon Blanc, Casa Azul, Central Valley, Chile	5.75	8.00
Pinot Grigio, Trefilli IGP, Veneto, Italy	5.95	8.35
Picpoul de Pinet, Château de la Mirande, Languedoc, France (Vg)	6.45	9.00
Gran Cerdo Blanc, Gonzalo Gonzalo, Rioja, Spain (Org/Vg)	6.65	9.35
Viognier Chardonnay, Reserve de Gassac, Languedoc, France (V)	6.90	9.65

ROSE

Bergerie de la Bastide Rosé, Vin de Pays d'Oc, Languedoc, France (V)	5.25	7.35
Reserve de Gassac Rosé, VdP de l'Herault, Herault, France (V)	6.20	8.65

RED

Tempranillo Albizu, Vina Albergada, Spain	5.25	7.35
Merlot, Domaine Nordoc, Languedoc, France (V)	5.75	8.00
Cabernet Sauvignon, Casa Azul, Central Valley, Chile	5.75	8.00
Montepulicano d'Abruzzo, Cantina Frentana, Abruzzo, Italy (Org/Vg)	5.75	8.00
Malbec, Santa Julia, Mendoza, Argentina (Org)	6.75	9.00
Pinot Noir, Moulin de Gassac, France	6.65	9.35
Shiraz, Good Hope, South Africa	6.65	9.35
Rioja 'Joven', Vina Ilusion, Rioja, Spain (Org/Vg)	7.15	10.00

COCKTAILS all at £8.50

Aperol Spritz - <i>The classic aperitif - Aperol, Prosecco & soda</i>	White Russian - <i>Vodka, Kahlua, cream</i>
Espresso Martini - <i>Double shot of espresso, vodka & Kahlua</i>	Negroni - <i>Tanqueray gin, Campari & vermouth</i>
Bloody Mary - <i>Vodka, tomato juice & the rest</i>	Dark & Stormy - <i>Havana dark rum, lime & ginger beer</i>
Winter Pimms Punch - <i>Pimms, Martell, apple juice</i>	Whisky Sour - <i>Bulleit Bourbon, lime, maple syrup</i>

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SPARKLING WINE

Prosecco di Conegliano, AA Bellenda, NV Veneto, Italy (Vg)		30.00
Jean-Paul Deville 'Carte Noire' Brut NV Verzy (Vg)	half 23.50	42.00
Ruinart 'Blanc de Blancs' NV Reims		80.00

WHITE WINE

Pinot Grigio, Trefilli IGP Veneto, Italy		23.50
Gran Cerdo Blanc , Gonzalo Gonzalo Rioja, Spain (Org/Vg)		24.00
Picpoul de Pinet, Château de la Mirande Languedoc, France (Vg)		24.50
Viognier Chardonnay, Reserve de Gassac Languedoc, France (V)		27.50
Gavi di Tassarolo, Piedmont, Italy (Org)		29.50
Tokaji 'Dry Furmint' Tojaj, Hungry		32.00
Mâcon Chardonnay, La Cadole à Marcel Burgundy, France (Vg)		36.00
Pouilly-Fume Cuvee d'Eve Loire, France (Vg)		45.00
Sauvignon Blanc, Casa Azul Central Valley, Chile		22.00
Sauvignon de Touraine, Domaine Guy Allion Loire, France (Vg)		26.50
Gruner-Veltliner/Riesling, Arndorfer Vorgeschmack Kamptal, Austria (Org/Vg)		30.00
Sancerre, Domaine Gerard Fiou Loire, France		37.50.
Bush Vine' Chenin Blanc, Winery of Good Hope Stellenbosch, South Africa (Vg)		23.50
Te Whara Re Sauvignon Blanc Marlborough, New Zealand (Org/Vg)		29.50
Limoux Chardonnay 'Toques Et Clochers' Languedoc, France (Vg)		32.00

ROSE WINE

Bergerie de la Bastide Rosé, Vin de Pays d'Oc Languedoc, France (V)		20.00
Reserve de Gassac Rosé Herault, France (V)		24.00

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RED WINE

Pinot Noir, Moulin de Gassac Herault, France (V)	28.00
Cabernet Sauvignon, Casa Azul Central Valley, Chile	22.00
Montepulicano d'Abruzzo, Cantina Frentana Abruzzo, Italy (Org/Vg)	22.50
Côtes du Rhône 'non-filtre', Terres de Mistral Rhone, France	26.50
Rioja 'Joven', Vina Ilusion Rioja, Spain (Org/Vg)	28.00
Gran Reserva Rioja, Bodega Urbina Rioja Alta, Spain (Vg)	39.50
Merlot, Domaine Nordoc Languedoc, France (V)	21.50
Malbec, Santa Julia Mendoza, Argentina (Org)	24.00
Thorn-Clarke Terra Barossa Shiraz Barossa, Australia	33.00
Cahors Malbec Heritage, Château du Cédre South West France (Org/Vg)	26.00
Bourgueil Diptyque, Domaine de la Chevalerie Loire, France (Org/Vg)	27.00
Petit Clos Pinot Noir Marlborough, New Zealand (Org/Vg)	34.00
Bandol Rouge, Domaine La Suffrene Provence, France (Vg)	42.00
Lalande de Pomerol, Château des Annereaux Bordeaux, France (Org)	47.00

HALF BOTTLLES

Muscadet de Sevre et Maine sur lie, Domaine Verger Loire, France (Org/Vg)	17.50
Albarino San Campio, Bodegas Terras Gauda Rias-Baixas, Spain (Vg)	19.50
Brouilly, Domaine Cret des Garranches Beaujolais, France (Vg)	18.00
Saint-Émilion Grand Cru, Château La Croix Chantecaille Bordeaux, France	24.00

ORANGE WINE

Pheasant's Tears, Rkatsiteli Kakheti, Georgia (Org)	29.00
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