**Starters and small plates**

**Selection** of bread and butter £3.50

**Soup of the day**, fresh crusty bread, butter £6.50 **v \*(ve opt)**

**Tempura cauliflower,** chilli jam, sesame£7.50 **(v, ve, gf)**

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

**Baked macaroni and cheese**, truffled cheese sauce, salsa verde, pickled red cabbage £7.95**(v)**

**Slow roast lamb breast**, Caesar salad, lettuce, croutons, parmesan £ 8.50

**Bath chaps** with granny smith puree and fresh apple £5.50

**Mains**

**Chargrilled whole** **seabream,** asparagus, tomato salsa £18 **(gf)**

**Feather blade sticky beef**, mash, braised red cabbage, seasonal greens, salsa verde £18 **(gf)**

**Tarragon butter poached chicken**, seasonal vegetable ratatouille, red wine jus £18 **(gf)**

**House salad,** beans, avocado, halloumi, pumpkin, pomegranate dressing £12 **(v, ve option)**

**8oz Ruby Ribeye Steak,** roast tomato, mushroom, garlic and herb butter, truffle & parmesan fries £31 **(gf)**

**Pub classics**

**Homemade pie of the day,** handmade shortcrust pastry, mash, seasonal vegetables, red wine jus £18

**Homemade Tart of the day,** handmade shortcrust pastry, slaw, dressed salad, fries £16 (**v**)

**Fish and chips**, fresh beer battered haddock, fat chips, crushed peas, tartare sauce £17 **(gf opt)**

**Beef burger**, American cheese, pickles, house slaw, burger sauce, fries £15

(add pulled pork or add bacon £1.50)

**Portobello mushroom and spinach burger**, halloumi cheese, house slaw,

burger sauce, fries £15 **(v, ve opt, gf opt)**

**Ploughmans’,** cheddar, honey glazed ham,pickled egg, pickles, onion chutney, bread £12

**Cornish Mussels,** cooked in cider, herbs, fresh cream and served with fries and crusty bread £18

**A few extras ….**

Grilled asparagus with herb oil £4.50

French fries £3.50

Truffle & parmesan fries £4.50

Fried new potatoes, sriracha and sour cream 4.50

Dressed salad with pickled vegetables £4.50

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| **Desserts**  Sticky toffee baked Alaska £6.95  Chocolate brownie, vanilla ice cream, berry compote £6.50  Apple, orange and summer berry crumble, crème anglaise £6.50  Selection of ice cream and sorbets (3 scoops) £5.95  Fresh strawberries and cream £4.50  **Hot drinks**  **Americano** £2.50**, Cappuccino** £2.75, **Latte** £2.75, **Single macchiato** £2.00, **Double macchiato** £2.65,  **Mocha** £2.95, **Hot chocolate** £2.50**, Espresso single** £1.85**, Espresso double** £2.50,  English Breakfast, Decaffeinated, Earl grey, Green, Camomile, Peppermint **All Teas** £2.50 |
| **Aperitives and digestives 50 ml**  **Manzanilla, San Leon**  Elegant bone-dry Manzanilla with beady, almond notes and a light salty tang £3.75  **Fino, Marismeño**  Fuller , richer and oilier than Manzanilla but still deliciously dry £4.25  **Amontillado, NPU**  A great maturity, nutty, complex and elegant £ 4.60  **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 |