



## Winter Menu

### NIBBLES

Mixed Marinated Olives	3.50	vg gf
Fresh Bread, Dukka, Olive Oil & Balsamic	5.50	vg gfa
Pigs in Blankets & wholegrain mustard mayonnaise	5.50	
Whole Baked Honey, Garlic & thyme Camembert, fresh bread & crudites (perfect for sharing)	13.00	gfa

### STARTERS

Seasonal Soup of the Day & fresh bread	6.50	gfa v
Parsnip & Apple Fritters, clementine salad & beetroot ketchup	7.00	gf vg
Crispy Whitebait, lemon & garlic aioli	7.00	gf
Pulled Pork & Black Pudding Croquettes, apple puree & root vegetable crisps	7.50	

### MAINS

Crispy Cider Battered Haddock, triple cooked chips & garden peas	13.00	gf df
Honey Roasted Wiltshire Ham, two free range eggs, triple cooked chips and mixed salad	12.50	gf df
Chargrilled 7oz Beefburger, burger sauce, gem lettuce, tomato, gherkin & crispy onions in a brioche bun with skin on fries	13.00	gfa
Add a topping - Bath Soft / Long Clawson Blue / Barbers Vintage Cheddar / Crispy Bacon	1.50	
Mushroom & Chestnut Risotto, crispy leeks & basil oil (add Chicken & Pancetta for an extra £3.50)	12.50	gf vg
Cumberland Sausage, creamy mash potato, chantenay carrots & red wine gravy	13.00	
Pan Fried Fillet of Hake, sweet potato, samphire & chorizo hash and café de Paris butter	15.50	gfa
Marinated Chicken Curry, steamed basmati rice, poppadums & mango chutney	12.95	gf
Marinated Vegetable Curry, steamed basmati rice, poppadum & mango chutney	11.50	gf v
Chargrilled Steaks sourced from Ruby & White Butchers, choose from, 8oz Ribeye Steak,	22.00	gfa
10oz Gammon Steak (with choice of pineapple or a local free range fried egg) Steaks served with skin on fries, roasted mushrooms & tomato, crispy onions & mixed salad	13.95	gfa
Steak Sauces & Butter		
Green Peppercorn or Blue Cheese	2.50	
Roasted Garlic & Parsley Butter	1.50	

### SIDES

Thick Chips	4.00	French Fries	3.75
Cheesy Thick Chips	5.25	Cheesy French Fries	5.00
Dressed Mixed Salad	3.75	Mixed Seasonal Vegetable	4.00

PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

v = Vegetarian / vg = Vegan / gf = Gluten Free / gfa = Gluten Free Available / df = dairy free



## DESSERTS

Spiced Apple, Cranberry & Honey Crumble & orange custard	6.50 gf
Chocolate & Almond Cherry Brownie, vanilla Ice cream & chocolate cinnamon sauce	7.00 gf vg
St Clements Posset, winter berry compote & honeycomb	6.50 gf v
<b>Christmas Sundae -</b> vanilla Ice cream, chocolate & cinnamon sauce, chocolate & cherry pieces, topped with whipped cream & toasted hazelnuts	6.50 gf
<b>Local Cheese Board -</b> Bath Soft, Long Clawson Blue & Barbers Vintage Cheddar, selection of crackers, apple, frozen grapes & quince jelly	9.00 gfa
Taylor's Vintage Port	4.00
<b>Marshfield Ice Creams &amp; Sorbets</b> 1 Scoop – 2 / 2 Scoops – 3.75 / 3 Scoops – 5.25	
<b>Pips Ice Cream</b> – delicious and creamy, made in Bradford on Avon 1 Scoop – 2.30 / 2 Scoops – 4.10 / 3 Scoops – 5.90	
<b>Kids Ice Cream Sundae</b> – Choice of Vanilla, Chocolate or Strawberry Ice Cream, Choice of Chocolate, Strawberry or Bubble Gum Sauce with Marshmallows, Sprinkles & Wafer	3.25

## DESSERT WINE

Late Harvest - Sauvignon Blanc – Chile – Organic	4.25 per 100ml / 22.00 Bottle
--	-------------------------------

**PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

v = Vegetarian / vg = Vegan / gf = Gluten Free / gfa = Gluten Free Available

## HOT BEVERAGES

Americano	2.40	Liqueur Coffee's -	5.50
Cappuccino	2.70	Irish -Jameson / Calypso - Tia Maria	
Espresso	2.25	Seville - Cointreau / English - Gin	
Double Espresso	3.00	Gaelic - Scotch Whiskey / Baileys	
Macchiato	2.40	Parisian - Brandy / Jamaican – Rum	
Café Latte	2.70		
Café Mocha	3.20	Tea – English, Earl Grey	2.00
Hot Chocolate	2.75	Selection of Speciality Tea	2.50
Hot Chocolate with Cream	2.95		
Hot Chocolate, Cream, Marshmallows & Flake	3.30	Decaf Coffee is available with all of our Coffee's	
Extra Shot of Coffee	0.60	Add a Flavour Syrup	0.40
Flat White	2.80	Vanilla, Hazelnut, Gingerbread, Caramel	