



February 2020

Snacks

Sourdough & Netherend Farm butter	£1.50	Anchovies, parsley & shallots on toast	£4.50
Olives	£3.50	British charcuterie	£9.75
Smoked almonds	£3.50	British cheese	£12
Tempus lardo on sourdough toast	£4.50	Charcuterie & cheese	£12

Small plates

We recommend two or three per person

Courgette fritti, aioli	£5.75	Green beans, chermoula, almonds	£5.75
Cauliflower, Westcombe, truffle oil	£8.50	Beetroots, harissa & buttermilk	£6.75
Burrata, blood orange, radicchio	£8.75	Padron peppers & sea salt	£6.75
River Fowey mussels, garlic & white wine	£7.50	Confit belly pork, fennel salsa	£9.50
Brown shrimp, seaweed, rye crispbread	£8.75	Grilled lamb rump, creamed leeks	£9.50
Salted & baked hake, calçots, red pepper	£9.25	Roasted bone marrow, pickled shallots	£6.25

Treats

Petites Madeleines	£3.50
Lemon sorbet	£2.75
Affogato – vanilla ice cream, biscuit, espresso, Beckford caramel rum	£7.25
Choux buns, tonka bean crème patisserie, poached rhubarb	£6.75
Dark chocolate mousse, hazelnut praline	£7.50
Rum & walnut muffin, glazed banana, vanilla ice cream	£7.50

Where today's menu comes from..

Bread	Lievito Bakery (Lovington)	Lamb	Jamie's Farm (Bath)
Truffle oil	Fussels (Bath)	Rhubarb	Oldreroyds (Yorkshire)
Burrata	La Latteria (London)	Chocolate	Single-origin Luker (Columbia)
Pork	Jamie's Farm (Bath)	Fish	Brixham market (Devon)
Ice cream	Granny Gothards (Devon)	Meat	Larkhall Butchers (Bath)

*Please let us know if you have any allergies or require information on any ingredients used in our dishes.
A discretionary 12.5% service charge is added to final bills, which goes to our staff.*