

LIGHT BITES

Pork crackling, cider & apple sauce GF	£4
Norcellara olives VG / GF	£4
Mini breads, cheese twists, oil & hummus V	£4

STARTERS

Chicken liver & bacon pate, toasted sweetcorn bread	£7
Crab on toast, pickled fennel salad	£9
Red bush & honey marinated mackerel, pickled cucumber GF	£7
Seasonal soup, toasted bloomer V	£6
Grilled chicory, garlic, butterbean, sundried tomato, sautéed chard & salsa verde VG / GF	£6

SUNDAY ROAST

Smoked silverside of beef	£14
Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal greens, root veg, cauliflower gratin, salt baked beetroot, gravy, horseradish crème fraiche	
Roast saddle of lamb	£15
Yorkshire pudding, butternut & sorrel puree, duck fat roast potatoes, seasonal greens, salt baked beetroot, cauliflower gratin, gravy, roast baby carrots, salsa verde	
¼ smoked chicken	£14
Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal greens, salt baked beetroot, cauliflower gratin, gravy, root veg, lemon & herb sauce	
Caramelised onion, chickpea & mushroom nut roast V	£12
Yorkshire pudding, butternut & sorrel puree, salt baked beetroot, roast new potatoes, seasonal greens, cauliflower gratin, gravy, carrot sambal	
Roast fillet of Hake	£14
Yorkshire pudding, butternut & sorrel puree, roast new potatoes, salt baked beetroot, cauliflower gratin, gravy, pickled cucumber	

MAINS

Crab fish cakes Battered lemon & pepper onion, pickled fennel slaw, chimichurri	£12
Baked beetroot & caramelised onion tart VG Roast tomato & basil sauce, roast veg, seasonal greens	£11
Buddha Bowl VG / GF Spiced butterbean, roast sweet potato, broccoli, pumpkin & sunflower seeds, radish, charred shallot, kohlrabi, carrot sambal	£11

SIDES

Triple cooked chips // skinny fries // roasted root veg // salad in chili or honeycomb & rooibos dressing	£3
Truffled Parmesan fries // sweet potato fries	£4

DESSERTS

Cape Brandy pudding, plum jam, Pinotage cream V	£7
Cream brulee, homemade shortbread V / GF	£7
Chocolate mud cake, honeycomb, chocolate sauce, ice cream V	£7
Vegan meringues with berry compote & homemade citrus sorbet VG	£7
Scoop of ice cream or sorbet	£1.5
Bath Cheese board for two - crackers, quince jelly, walnuts, grapes, apple chutney	£12

Please inform a team member of any allergies or intolerances prior to ordering