

Starters

Jerusalem Artichoke & Truffle Soup, chives V 9

Celeriac Cacio e Pepe, black truffle, egg yolk, sage and potato crumb V 11

Whipped Goat's Curd, garlic potatoes, sweetcorn, pickled shallot V 12

Steamed Mussels, white wine and garlic broth, served with warm crusty bread 12/20

Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 10.5 Add Smoked Haddock 4

Mains

Market Catch of the Day, sourced daily from trusted local suppliers MP

Fish & Chips, thick cut chips, smashed peas and tartare sauce 22.5

Pearl Barley, Salsify & Pear Risotto, ricotta cheese, barley puffs V 22

Seafood Chowder, smoked haddock, clams, mussels, prawns, sage, chilli 24

Roasts

All our Sunday Roasts come are served with roast potatoes, Yorkshire pudding, hispi cabbage, cauliflower & cheese, trio of beans and gravy. Please ask our servers to find out the seasonal veg of the day. Our meat is responsibly sourced from trusted UK producers.

Rib of Beef, creamed horseradish 24

Rosemary & Sage Stuffed Porchetta 22

Delica Pumpkin, Kale & Tempeh Cake vg 20

Sides 6 each

Koffmann's Skinny Fries VG

Aligot

Seasonal Vegetables v

Sautéed Garlic Kale v

Mixed House Salad VG

To Finish

Salted Caramel & Chocolate Crémeux Delice, milk ice cream V 9.5

Pear Bakewell Tart, Calvados custard, Chantilly cream, candied almonds ≤ 9

Selection of Three West Country Cheeses, chutney and ficelle stick 13.5

Cornish Gouda • Bath Blue • Bath Sof

Three Scoops of Ice Cream v & Sorbets vG 7.95 *Ask what flavours we have today!*

The finer details

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

