

## Starters

Mackerel tostada, beetroot tortilla, horseradish cream cheese, beetroot slaw, raddish	£8.50	Salt & szechuan pepper squid, gochujang mayo, toasted sesame	£8.00
Hamhock & chicken terrine, toast, spring green salad	£8.00	Confit duck, potato onion croquette, cumin, carrot puree	£8.50
Heritage tomato bruschetta, basil pesto, buffalo mozzarella	£8.00	Mezze board (for 2-4 people) <i>Breaded brie bites, red onion marmalade, marinated olives, sun-blushed tomatoes, falafel, med veg kebabs, hummus, crusty bread &amp; olive oil</i>	£19.00

## Mains

Spring green & wild garlic pesto risotto, parmesan & mint	£15.00	Woodford beef burger, bacon, mozzarella, little gem lettuce, tomato, dijon mayo, brioche bun, chips & slaw	£16.00
Haddock & salmon fishcake, samphire, poached egg, lobster bisque	£16.00	Spiced pea & lentil burger, sriracha mayo, avocado, little gem, tomato, brioche bun with chips & slaw	£15.00
Ham, two fried eggs & chips, picalilli, koffman chips	£14.00	Fish finger ciabatta, tartare sauce, little gem lettuce, gherkin, chips	£14.00
Quiche of the day, dressed salad, chips & slaw	£14.00	Open mediterrean vegetable & hummus ciabatta, goat's cheese, olive oil & chips	£14.00
Pan fried fish of the day, saute potatoes, butter sauce, samphire	£21.00	Chicken caesar & bacon salad, sourdough croutons, anchovies, parmesan	£14.50
Whole grilled cornish sole, fries, butter sauce, dressed salad	£20.00	Tuna steak nicoise, little gem, olives, sunblush tomato, green beans, pickled, anchovies egg, basil dressing & croutons	£16.00
Salmon, king prawn, chickpea, lentil & almond curry, rice, puff pastry topped with curried nuts and seeds	£16.00	Ham Hock & garden salad, crispy poached egg, pickled shallot, honey & mustard dressing	£14.00
Harissa chicken leg, chorizo & onion, chips, slaw	£15.00	Ploughmans, ham, brie & cheddar, salad, crusty bread, picalilli, slaw, pickled egg, apple, grapes	£14.50
Lamb chops, bean, mint & garlic puree, spring greens & saute potatoes	£21.00		

Seafood Board - min 2 persons	£25.00
<i>Dressed crab, prawn cocktail, shell on prawns, smoked salmon, mackerel pate, calamari, whitebait, fishcakes, lemon mayonnaise, salad, crusty bread &amp; chips</i>	
	per person

## Sides

Crusty Bread / Olives / Dressed Salad / Chips / Slaw / Seasonal Vegetables	£3.50 each
--	------------

## Beer & Cider

<b>Birra Moretti</b> <i>Pint / Half</i>	<b>£5.60 / £2.80</b>
<b>Peroni</b> <i>gf available 330ml</i>	<b>£4.10</b>
<b>Bath Ales</b> <i>500ml</i> <i>Gem Amber Ale / Wild Hare Pale Ale</i>	<b>£5.50</b>
<b>Bristol Beer Factory Milk Stout</b> <i>500ml</i>	<b>£5.50</b>
<b>Cheddar Potholer Ale</b> <i>500ml</i>	<b>£5.50</b>
<b>Heineken Alcohol Free</b> <i>330ml</i>	<b>£4.00</b>
<b>Thatchers</b> <i>500ml</i> <i>Gold/Haze/Rose/Zero</i>	<b>£5.50</b>
<b>Chew Valley Cider</b> <i>500ml</i>	<b>£5.50</b>
<b>Harry's Somerset Cider</b> <i>500ml</i>	<b>£5.50</b>
<b>Harry's Still Cider</b> <i>330ml</i> <i>Raspberry &amp; Blackcurrant / Pink Rhubarb / Mango &amp; Lime</i>	<b>£4.10</b>

## Cocktails

<b>Dark &amp; Stormy</b> <i>Dark rum, sugar syrup, lime, ginger beer</i>	<b>£8.50</b>
<b>Elderflower collins</b> <i>Gin, lemon, elderflower, syrup, soda</i>	<b>£8.50</b>
<b>Very Berry Lemonade</b> <i>Strawberry vodka, Chambord, lemonade</i>	<b>£8.00</b>
<b>Espresso Martini</b> <i>Espresso shot, kahlua, vodka</i>	<b>£9.00</b>
<b>Chambord Royale</b> <i>Chambord, prosecco</i>	<b>£8.50</b>
<b>Aperol Spritz</b> <i>Aperol, prosecco, soda</i>	<b>£8.50</b>
<b>Flat white martini</b> <i>Espresso, baileys, vodka</i>	<b>£9.00</b>
<b>Mimosa</b> <i>Orange juice, prosecco</i>	<b>£8.00</b>

## Spritz

<b>Lemon &amp; Elderflower Spritz</b> <i>Prosecco, lemon &amp; elderflower</i>	<b>£8.00</b>
<b>Blackberry Spritz</b> <i>Prosecco, creme de cassis, soda</i>	<b>£8.00</b>
<b>Rose Spritz</b> <i>Prosecco, rose lemonade, chambord royale</i>	<b>£8.00</b>

## Gins

<b>6 o'clock</b>	<b>£4.00</b>
<b>Bath Gin</b>	<b>£4.00</b>
<b>Bath Rhubarb</b>	<b>£4.00</b>
<b>Garden Swift</b>	<b>£4.00</b>
<b>Tarquins Strawberry &amp; Lime</b>	<b>£4.00</b>

## Wine by the glass

<u>WHITE</u>	175ml	250ml
<b>Sauvignon Blanc 'Silver Myn'</b> <i>South Africa</i>	<b>£6.20</b>	<b>£8.30</b>
<b>Pinot Grigio</b> <i>Allamanda Italy</i>	<b>£5.20</b>	<b>£6.90</b>
<b>Chardonnay 'Karu'</b> <i>Emiliana Central Valley Chile</i>	<b>£5.50</b>	<b>£7.60</b>
<u>ROSE</u>		
<b>Zinfandel Blush Burlesque</b> <i>California</i>	<b>£5.20</b>	<b>£6.90</b>
<b>Cabernet Rosé</b> <i>Norte Chico Chile</i>	<b>£4.70</b>	<b>£6.30</b>
<u>RED</u>		
<b>Pinot Noir Calusari</b> <i>Romania</i>	<b>£5.50</b>	<b>£7.30</b>
<b>Merlot Cabernet Sauvignon</b> <i>Eneriz Reserva Navarra Spain</i>	<b>£6.30</b>	<b>£7.90</b>
<b>Malbec</b> <i>Vista Sierra Mendoza Argentina</i>	<b>£6.20</b>	<b>£8.30</b>

Please ask your server for the full wine list!

## Soft Drinks

<b>Franklin &amp; Sons Mixers</b> <i>200ml</i>	<b>£2.00</b>
<i>Indian Tonic / Light Tonic / Elderflower &amp; Cucumber Tonic / Sicilian Lemon Tonic / Ginger Ale / Original Lemonade / Soda</i>	
<b>Franklin &amp; Sons Soft Drinks</b> <i>275ml</i>	<b>£3.30</b>
<i>Lemonade &amp; Elderflower / Elderflower Presse / Ginger Beer/Raspberry Lemonade/Rhubarb Lemonade</i>	
<b>Bottled Water</b> <i>750ml / 330ml</i>	<b>£3.75 / £2.75</b>
<b>Coca cola</b> <i>330ml</i>	<b>£3.30</b>
<b>Diet cola / zero</b> <i>330ml</i>	<b>£3.10</b>
<b>Fanta / Sprite</b> <i>330ml</i>	<b>£3.10</b>
<b>Appletiser</b> <i>330ml</i>	<b>£3.10</b>
<b>Frobishers Fresh Juices</b> <i>250ml</i>	<b>£3.10</b>
<i>Mango / Orange / Cranberry / Apple / Pineapple</i>	
<b>Frobishers Fusion range</b> <i>330ml</i>	<b>£3.30</b>
<i>Orange &amp; Passionfruit / Apple &amp; Mango</i>	

## Hot Drinks

<b>Espresso</b>	<b>£1.80</b>
<b>Double Espresso</b>	<b>£2.30</b>
<b>Americano</b>	<b>£2.80</b>
<b>Latte</b>	<b>£3.00</b>
<b>Cappuccino</b>	<b>£3.00</b>
<b>Flat White</b>	<b>£2.90</b>
<b>Mocha</b>	<b>£3.20</b>
<b>Chai Latte</b>	<b>£3.00</b>
<b>Hot Chocolate</b>	<b>£3.00</b>

*Decaf & Alternative Milk (+30p) is available on request*

<b>Pot of Tea for One</b>	<b>£2.40</b>
<i>Breakfast Tea, Earl Grey, Darjeeling, Wild Rooibos, Peppermint, Decaf, Green Jade Tips, Organic Chai, Chamomile, Red Berry &amp; Hibiscus</i>	

ASK A TEAM MEMBER OR FOR OUR  
RANGE OF SPIRITS