

WHILST YOU CHOOSE

Marinated Greek olives	3.95
Bread board, confit garlic oil, sherry vinegar	3.30
Aubergine, harissa, pearl barley, sour cream, lime	4.00
Pork belly, szechuan pepper, sour apple	5.50

CHEF'S TABLE

Make your choice from our extensive selection of the freshest seafood, including out signature Thwaites ales cured trout, artisan cured meats and seasonal salads.

Starter - 8.95

Main - 15.95

TO START

Homemade soup, chefs garnish	5.00
Heritage tomato, burrata, basil and rapeseed	7.50
Devon crab cake, lemon beurre blanc, chervil oil ✓ Chablis 1er Cru Vaillons, Domain William Fevre, France 2014	9.95 9.30
Caesar salad, confit garlic croutons, shaved parmesan, smoked anchovies Add harissa and lemon char-grilled chicken	Starter 7.00 Main 14.50 16.50
Ham hock rilette, ravigote, sour dough toast	7.95
Grapefruit gin cured salmon, chervil mayonnaise, confit lemon	8.50
Tempura prawns, charred lime, ginger, wasabi, daikon, mirin, soy	5- 12.50 9- 19.00

TO FOLLOW

	Chef's seasonal fish dish (please ask for today's dish)	Market Price
	Beetroot risotto, goats cheese, radicchio, pine nuts √ Gavi Di Gavi, Tenuta Olim Bauda, Italy 201	13.50 6.85
	Confit garlic gnocchi, sorrel, chive, hazelnut	14.00
	Seared beef fillet, parsley risotto, Bath Blue, roast garlic, red wine Cote De Imaz Rioja, Gran Reserva 2011	25.50 8.35
	Tiger prawn linguini, sundried tomato, lemon, parsley and garlic ▼ Villa Wolf Pinot Gris (Grigio), Pfalz Germany, 2015	18.95 5.40
	Miso glazed pork chop, Asian greens, braised	
(shiitake mushrooms, Yuzu, soy cured duck egg yolk	16.95

➤ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.95
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature GandT	11.50
Aperol Spritz	9.00
Tom Collins	8.50

FROM THE GRILL

Our beef is aged for 28 days. All grills are served with confit tomato, watercress and Cornish sea salted fries.

Ribeye steak - 255g	27.95
Bavette - 265g ✓ Chateau Loudenne, France 2010	24.00 8.00
Harissa and lemon marinated chicken breast - 198g	14.95

SAUCES

Béarnaise

Au Poivre All 2.95

HOME COMFORTS

Handmada haaf hurgar alazad hun amakad

pancetta mayonnaise, Cornish sea salted fries Add smoked bacon and cheese	15.50 16.50
Thwaites "Original" beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon and homemade	
tartare sauce	15.95

SIDE ORDERS

Chefs seasonal garden salad

Buttered garden vegetables
Beer battered onion rings
Parsley buttered new potatoes
Cornish sea salted triple cooked chips

Prices include VAT, service at your discretion.

Allergen Information - we really want you to enjoy your meal with us, if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

All at 3.95

FOR AFTERS

Rose and mascarpone cheesecake, strawberry textures, pistachio Chateau Loupiac Gaudiet, Loupiac France	7.85 5.75
Lavender and lemon brûlée	7.25
Peach, raspberry, vanilla, toasted marshmallow	7.25
Chocolate and Thwaites ale cake, coconut ice cream	7.50
lce creams and sorbets (please ask for today's selection)	6.90

Local cheeseboard, Bath Blue, Smoked Brie, Double Gloucester, biscuits, chutney, fruit cake

Bath Blue - A classic blue veined cheese made from the milk of local organic cows. Ripened in our traditional stone built rooms for eight to ten weeks to give a creamy blue veined taste.

Smoked Brie - A soft Somerset brie, naturally smoked over real oak wood chips which enhances its true flavour and gives it a slightly firm, however still creamy texture. This deliciously unique brie is ideal for anybody wanting to try something a bit different. Suitable for vegetarians and is pasteurised.

Double Gloucester - Double Gloucester is a traditional, full fat, hard cheese made from pasteurised or unpasteurised cow's milk. The cheese, made from the milk of once nearly extinct Old Gloucester cows, traces its origins to 1498 in the City of Gloucester.

Selection of homemade petit fours

3.50

4.00

13.50

11.95

DESSERT COCKTAILS

Pornstar Martini

Salted Caramel Martini

Espresso Martini All 10.00

DRINKS

Cockburn's Special Reserve Port

Sandeman 1985 Vintage Port

Taylors of Harrogate tea English Breakfast, Peppermint, Earl Grey, Darjeeli Delicate Green, Sweet Rhubarb ,Decaffeinated Br	0
Cappuccino, Americano, Double Espresso, Latte, Flat white, Mocha	All 4.30
Espresso or Cortado	3.50
Hot chocolate	4.35
Coffee liqueur	
Tia Maria, Cointreau, Baileys, Hennessey VS, Irish Whiskey,	7.25