

# DINNER MENU

Sample Menu – please expect small daily variations

**Matt's bread & salted butter £4.00**  
**A pot of 'Bath Olive Company' olives £4.25**

## STARTERS

### **Salmon** £8.75

The Rising Sun, home-cured salmon  
fennel + apple slaw, capers and lemon

### **Beef** £11.00

gently-sealed beef fillet carpaccio  
roasted beetroot, horseradish gel,  
rocket and crispy shallots

### **Chicken** £8.50

classic chicken liver parfait  
toasted brioche and pear + raisin chutney

### **Scallops** £12.00

seared Brixham scallops  
roasted, pickled and pureed cauliflower  
with dehydrated grapes and bacon lardons

### **Asparagus** £8.50

(the last of the) English asparagus  
slow-cooked hen's egg, savoury granola,  
lemon mayonnaise and capers

### **Broccoli** £7.00

smooth broccoli soup  
with goat's cheese beignet

## MAINS

### **Cod** £20.00

Cornish-landed cod fillet  
with spinach, fondant leeks, pomme  
Dauphine and potted shrimp butter

### **Beef** £24.00

rolled cannon of sirloin  
confit onions, slow-cooked tomato and  
gratin Dauphinois with mushroom ketchup  
and red wine sauce

### **Lamb** (3-ways) £23.00

roast loin + crispy breast + confit shoulder  
broad beans, griddled little gem and new  
potatoes with mint Bearnaise

### **Shallot** £16.00

sweet, sticky shallot tarte tatin  
with spring vegetables and beurre blanc

### **Turbot** £25.00

pan-fried turbot fillet  
with broccoli, pea puree, parmentier  
potatoes and tartare butter sauce

### **Pork** £19.00

roast tenderloin + ham hock croquette  
hispi cabbage, celeriac puree and with  
gratin Dauphinois with pickled apple gel

**a bowl of chips** (not essential as all dishes are complete, but really good) - **£4.00**

Please notify us of your specific dietary requirements to ensure we can provide accurate information and advice on the ingredients and allergens in our dishes. We prepare allergen containing dishes in the same area as allergen-free dishes and therefore cannot guarantee complete separation.

# AFTERWARDS

## DESSERT

### **Chocolate + Peanut** £8.50

dark chocolate with ganache, nougat + peanut crème and milk ice cream

### **Strawberry** £8.00

vanilla parfait + gingerbread sandwich with strawberry sorbet and marshmallow

### **Panna cotta** £8.00

buttermilk panna cotta with pistachio granola and blood orange sorbet

### **Homemade ice creams and sorbets**

**£2.50** a scoop

#### **Ice cream**

vanilla, salted caramel, hazelnut praline, honeycomb

#### **Sorbet**

raspberry, green apple, strawberry, blood orange, chocolate, rhubarb

## CHEESE

### **Cheeseboard** £10.00

Godminster Cheddar

Cotswold Brie

Rosary Ash goat's cheese

Bath Blue

served with quince paste and sourdough crackers

## HOT DRINKS

served with an almond + hazelnut biscuit

We are not baristas, but we do have a natty coffee machine that serves consistently good coffee – all available in regular or decaffeinated

Normal Coffee – served with cold milk on the side £3.25

Frothy coffee (sort of cappuccino/ latte-ish) £3.50

Americano (just black coffee) £3.00

Espresso £2.75

English Breakfast Tea £3.00

Early Grey (please say if you would prefer lemon to milk) £3.00

Chamomile £2.50

Lemon & Ginger £2.50

Peppermint £2.50

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