



## SMALL PLATES

- House bread, rustic pesto, balsamic, oil, marinated olives - 4.5 (v, ve)
- Seasonal soup, bread & butter (please ask a member of staff) - 6.5 (v)
- River Teign mussels, smoked bacon, Sheep & Penguin Bitter and cream sauce - 8.5
- Crispy squid, habanero and mango sauce, pickled slaw, black pepper mayo - 8.5
- Chicken wings (dressed hot or sticky), blue cheese dip - 3/6/9
- Baked camembert en croute, honey, confit garlic, chilli jam, spiked with Oloroso - 14 (v)
- Pork and haggis scotch egg, sun-dried tomato ketchup - 8

## LARGE PLATES

- Marmalade & brown sugar glazed ham, hens' eggs, triple cooked chips, piccalilli - 17
- Curried falafel burger, sweet chilli jam, tzatziki, crispy onions, fries - 17 (v, ve)
- 8oz beef burger, smoked bacon, Monterey Jack, mustard mayo, relish, fries - 18
- Fig & shallot tarte tatin, dressed baby veg salad - 18.5 (v, ve)
- 18-hour lamb ragu, parpadelle, parmesan - 20
- Pan-roasted cod, confit tomatoes, tenderstem, artichoke hearts, caper butter, new potatoes - 23
- Pressed pork belly, dauphinoise potatoes, BBQ pork belly bonbon, cider jus - 24
- Duck breast. almond and apricot duck rillettes, fondant potatoes, orange & plum puree - 27

## SIDES

- Cup o' chips - 4.5 (v)
- Parmesan & truffle fries - 5.5
- Braised red cabbage - 4 (v/ve)
- Garlic butter new potatoes - 5 (v)

## PUDDINGS

- Stout sticky toffee pudding, caramel & rum sauce, salted caramel ice cream - 8
- Triple chocolate brownie, chocolate ice cream, chocolate sauce - 8
- Cardamom Creme Brulee, orange & thyme shortbread - 7.5
- Apple & berry crumble, vanilla ice cream - 8 (ve\*)
- Bath Soft cheese - 6.5
- Selection of ice creams - 3 / 4.5
- Affogato - 5



If you have any allergies or dietary requirements, please let us know as soon as possible

An optional 10% service charge will be added to your bill - if the service wasn't what you expected, you don't have to pay it!

v - vegetarian    ve - vegan    ve\* - alternative to ice cream can be provided