



Sheep Rustler

Sheep rustler custard, apricot and caraway jam

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Bath Gem Ale bread

Ivy House Farm salted butter

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Mackerel

Newlyn mackerel tartar, Radish, Porthilly oyster, kombu

*

Cod

Braised Cornish cod, maitake mushroom, hazelnut, cep velouté

*

Lamb

Whaddon Grove Farm lamb, courgette, salt baked leek, Sea aster, lamb jus

Or

Pork

Dingley dell pork, jersey royal potato, Minus 8 apple cider, pork jus

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Apple

Braeburn apple, Douglas fir

*

Strawberry

Cheddar strawberry, Aged Muscatel vinegar, Valrhona Opalys

*

Petit fours

£95.00

Martin Blake, Head Chef



For food allergies and intolerances: prior to placing your order for either food or drinks please consult with your server should you need to know details regarding all ingredients. Thank you.

A discretionary service charge of 12.5% will be added to your bill.



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Bath Gem Ale Bread

Ivy House Farm butter

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Waldorf

Chicory, Nashi pear, radish, walnut dressing

*

Cep

Cep Agnolotti, hazelnut pesto, mushroom emulsion

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Jersey Royal potato

Jersey Royal potato risotto, pea, broad bean

Or

Carrot

Escabeche, Westcombe ricotta, courgette and basil

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Apple

Braeburn apple, Douglas fir

*

Strawberry

Cheddar strawberry, aged Muscatel vinegar, Valrhona Opalys

*

Petit fours

£85.00

Martin Blake, Head Chef



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