



Dinner Menu

Snacks

- New Macdonald Farm 'Bath White' scotch egg £5.50
- British charcuterie (Norfolk chorizo, Dorset coppa and smoked mutton), pickles, chargrilled sourdough £9
- Baba ganoush, warm crisp breads £4.50
- Purple sprouting broccoli, smoked cod roe, hazelnuts £6
- Fish fritters, homemade tartare sauce £5.50

Small/large plates

- White onion soup, chorizo oil, crispy sage, sourdough £6.50
- Twice baked Westcombe cheddar soufflé, pickled walnuts, apple £6.50
- Roasted aubergine, red pepper piperade, sesame, garlic & parsley £6.50 / £11.50
- Kaleidoscope chicken salad, Asian spices, roasted peanuts £8 / £14
- River Fowey mussels, Iford cider, fresh herbs £7.50 / £13.50
- Lamb baked beans, merguez sausage, lamb breast and cutlet £12 / £18
- Salt baked celeriac & wild mushroom risotto, brie custard £7 / £13
- South coast fish pie, cheesy mash, poached egg £14
- Chicken Kiev, Parmesan cauliflower cheese £17

Cooked over coals & wood

- Chateaubriand to share £79
- Himalayan salt-aged rib eye (250g) £24
- 3 or 6 bone rack of Herdwick lamb, Provençal garnish £24 / £45
- Pork tomahawk (on the bone), glazed with rarebit, sprouting broccoli £19
- Whole grilled mackerel, chermoula, fennel salad £16.50

Sides

- Triple-cooked chips, rosemary salt £4.50
- Mash, roast chicken gravy £4.50
- Heritage carrots, fennel seeds and honey £4
- Creamed spinach & nutmeg £4
- Homewood salad (cucumber, tomato, radish, pickled shallot) £4

Desserts

- Baked Alaska, banana, passionfruit, chocolate £7
- Sticky toffee pudding, caramel sauce, homemade vanilla ice-cream £7
- Valrhona chocolate & Guinness cake, homemade salt caramel ice-cream £7
- Apple crumble soufflé, sweet raisins, homemade bay leaf ice-cream £8.50
- Egg custard tart, homemade Yorkshire rhubarb sorbet (to share) £14
- Local cheese (Bath Soft, Westcombe cheddar, Francis & Bath Blue) spiced chutney, crisp breads £9

Please let us know if you have any allergens or dietary requirements

