

## **BAR SNACKS**

Beef jerky – 5
Spiced peanuts – 3
Chilli rice crackers – 3
Nocellara olives – 5
Frickles, fermented chilli mayo – 5
Sticky spicy pork ribs, fries – 12
Landrace sourdough, whipped butter – 4.5
Smoked haddock croquettes, curry mayo – 7
Welsh rarebit, Landrace sourdough – 7.5
Mushroom arancini, truffle mayonnaise – 8
Sweet chilli & sesame crispy chicken slider, fries – 10

# SIDES

Green salad, radish, fennel French dressing – 5 Roast potato's – 5 Cauliflower cheese – 5 Chips – 4 Cheesy chips – 5.5

## STARTERS

Torched Mackerel, celeriac remoulade – 10.5

Crispy pulled pork, pickled apple,
date brown sauce – 12

Cauliflower cheese soup, sourdough croutons – 9

Bath Arms crumpet, sticky slow cooked ox cheek,
fried quail egg – 12

Beetroot carpaccio, whipped goats curd,
balsamic, candied walnuts – 9.5

# MAINS

Fish & chips, tartare sauce, mushy peas, curry sauce – 23 Bath Arms double cheeseburger, chips, slaw – 21 Day boat fish, cheesy leek, cider cream sauce, potato – 25.5

# ROASTS

Roast beef sirloin, horseradish crème fraiche – 27
Porchetta, baked apple sauce – 25
King oyster mushroom wellington, onion gravy – 23
All Roasts will be served with roast potatoes, buttered greens, carrots, gravy, cauliflower cheese & Yorkshire pudding
Children's roast available please ask your server for details.

# DESSERTS

Sticky toffee pudding, vanilla ice cream – 8.5 Apple & blackberry crumble, custard – 8.5 Tiramisu tart – 9

Affogato - 5

Sweet Treats – 6

Caramelised white chocolate pebble, toasted marshmallow, salted vanilla fudge

Homemade ice cream –3PS

Vanilla / Chocolate / Salted Caramel / Passion Fruit

Homemade sorbet –3PS

Raspberry / Lemon / Strawberry / Mango / Blackcurrant / Cherry