

# BAR MENU

OLIVES - 3.5    THOUGHTFUL BAKERY BREAD AND OIL - 4.5    BEER STICKS - 3

## FLAT IRON STEAK SALAD

medium-rare with chimichurri, charred lemon, house pickles and local leaves - 9.5 GF

## CHARRED PIQUILLO PEPPER AND HALLOUMI BRUSCHETTA

with rocket and balsamic - 7.5 V

## SOMERSET CHARCUTERIE AND CHEESES

*for two or a hungry one*

with Bath Gem chutney with Thoughtful Bakery sourdough - 17.5 GFO

## LOW AND SLOW DIRTY FRIES

with smoked Somerset beef short rib, sriracha sauce,  
fresh chilli, rocket and mayo - 9.5 GF

PARMESAN, TRUFFLE AND TALEGGIO, MAC 'N' CHEESE - 7.5 V

## PROPER BURGERS

*served naked should you so wish*

### SOMERSET BEEF BURGER

Larkhall beef patty with a triple cheese blend, gherkin, tomato and local leaves in a Thoughtful Bakery demi brioche bun. Served with rosemary fries - 13 GFO

### BATH BLUE BURGER

Larkhall beef patty with streaky bacon, Bath Blue cheese, caramelised red onion, gherkin, tomato and local leaves in a Thoughtful Bakery demi brioche bun.

Served with rosemary fries - 14.5 GFO

### BUTTERMILK CHICKEN BURGER

with a Thai slaw. Served in a Thoughtful Bakery demi brioche bun  
with rosemary fries - 13 GFO

SIDE SALAD - 5    ROSEMARY FRIES - 3    SWEET POTATO FRIES - 4  
THAI SLAW - 3    CHARRED HALLOUMI - 3.5    SEASONAL GREENS - 4

V - Vegetarian    VN - Vegan    GF - Gluten Free    O - Option available - please enquire