

Bathurst Arms

The menu has a selection of small plate dishes, offering something for every occasion and all appetites. Choose 2 to 3 small plates per person and these will be brought to your table as they are ready.

Feel free to order more at any time.

Grazing Plates

Salted almonds (V, Tn)	3	Beetroot hummus, sesame cracker, crudities	4.5
Kalamata olives (V)	3	(V, G, C, Se)	
Lynwood & Co. Sourdough & Berkeley	2.5pp	Scotch egg, garlic mayo (G, E, Mu)	6
Farm butter (Vg, G, D)			

Savoury Plates

Daylesford tomatoes & leaves, sourdough crisps (V, G)	7.5
Salt cured Cornish pollock salad, lemon, chioggia beetroot (F)	8.5
Black lentil pate, sourdough toast, kohlrabi & gherkin salad (V, G, C)	6.5
Goose & grouse terrine, black garlic, brioche crisps (C, G, D)	7.5
Fish fritter, pea & mint, tartare sauce (F, Mu, E)	8
Stuffed Polish cabbage, sweet potato, garlic & tomato (V, C)	8
Purton Farm pork belly, curly kale, salsa verde (C, F)	10.5
Lamb kebab, salad, flatbread, mint yoghurt, pickled chilli (D, G, Mu)	10.5
Line caught Cornish hake, fish cake, fennel, white wine cream (D, F, Su, C)	11
“Tom Long” beef brisket, Hobs House brioche bun, sticky onions, cucumber (G, D, C, Su, Mu)	11
Local loin of rare venison, beetroot, date, venison & chocolate jus (D)	11.5

Side plates

Fran's allotment beans, burnt butter bread	3.5	Chunky chips & garlic mayo (Vg, E, M)	4.5
crumbs (Vg, D, G)		add beef brisket (Su, C, G)	4.5
Pink fir potatoes (V)	3.5	add cheese sauce (G, D)	2.5
Summer greens & garlic (V)	3.5	add pickled chilli's (Mu)	1
Mixed leaf & radish salad (V, Mu)	3.9		

British cheese selection

All served with, celery, date & Spanish honey, black sesame cracker (G, D, Su, C)

The Cheese:

Cerney Ash (goats cheese, not organic)

Adlestrop (semi-soft, washed rind)

Blue Veined Brie or Truffle Gloucester

Kelston Park Brie or Bath Blue or Somerset Cheddar

Rollright (washed rind, not organic)

1 cheese £5, 2 cheeses £8, 3 cheeses, £11, 4 cheeses £14, 5 chesses £17

The Maker:

Cerney Cheese

Daylesford Organic

Simon Weaver Organics

Bath Soft Cheese Company

Kingstone Dairy

Sweet

Treacle sponge, vanilla ice cream (G, D, E)	7.5	Luscious Ice-Creams (D, E)
Apple & almond tart, Berkeley Farm cream	8	Vanilla / chocolate / strawberry / salted caramel /
(Tn, G, E)		coffee
Chocolate marquis, blackcurrants (D, E)	8.5	1 scoop £2.75, 2 scoops £4.5, 3 scoops £6

If you have allergy's, please make sure you always tell your serving staff. Several of our dishes can be adapted to suit your dietary requirements.

Dietary & allergen key

V – vegan / Vg – vegetarian / G – gluten / D – dairy / Tn – nuts / Pn – peanuts / Cr – Crustaceans / Mo – molluscs
F – fish / C – celery / Su – sulphurs / Mu – mustard / E – eggs / Se – sesame / So – soybeans

Sparkling Wines		Bottle
Le Contesse, Prosecco - Treviso, Italy (200ml)		7.95
Le Contesse Pinot Rosé, Cuvée Brut Spumante - Treviso, Italy (200ml)		7.95
Tanners, Il Colle di Fabio Ceshin, Prosecco Brut – Treviso, Italy		22.5
Gouguenheim Malbec, Sparkling Rosé Extra Brut – Mendoza, Argentina		22.5
Gusbourne Estate, Brut Reserve – Kent, England		42.5
Beaumont des Crayères, Tanners Brut Extra Reserve Champagne – Epérenay, France		45
Laurent Perrier La Cuvée, Brut Champagne – Tours-Sur-Marne, France		60
White Wines	175ml	Bottle
Paparuda, Pinot Grigio – Timis, Romania	4.85	16.5
Rioja Vega, Blanco – Rioja, Spain		17.5
Lyrebird, Chardonnay – Victoria, Australia	5.1	17.5
Sanford Estate Viognier – Victoria, Australia	5.2	18.5
Tom & Emma Holt, Paso-Primerero Blanco – Somontano, Spain		18.5
Emma Louise, Picpoul de Pinet – Languedoc Roussillon, France	4.95	19.5
Tenuta del Priore, Campotino Abruzzo Bianco – Abruzzo, Italy		19.5
Radburnd Cellars, Tanners Sauvignon Blanc – Marlborough, New Zealand	5.85	22.5
Domaine Guerrin & Fils, Mâcon-Vergi son “Les Rochers” – Burgundy, France		24
La Chiara, Gavi del Comune di Gavi – Piedmont, Italy		27.5
Jean Durop, Domaine des Valéry, Chablis 1er cru, Fourchaume – Burgundy France		45
Rosé Wines	175ml	Bottle
Navarra, Pleno Rosado – Principe de Viana, Spain	5.5	15.5
Amori, Pinot Grigio Blush – Venezie, Italy	6.75	17.5
Red Wines	175ml	Bottle
Luis Felipe Edwards, Pacamaya Merlot – Vale Central, Chile	4.85	16.50
Aldonia Rioja – Rioja, Spain	5.2	17.5
LGI Wines, Le Sautarel Carignan – South France		17.5
Tom & Emma Holt, Paso-Primerero Tinto – Somontano, Spain	5.2	18.5
LGI Wines, Martinfort Malbec – Languedoc Roussillon, France	5.2	18.5
JP Ramos, “Smart Dog” Syrah/Trincadeira – Alentejo, Portugal	4.95	19.5
Wingara, Tanners Shiraz – Victoria, Australia	5.4	20.5
Château Argadens, Bordeaux Supérieur – Entre-deux-Mers, France		22.5
Domaine de l’Amandine, Ségret-Côtes du Rhône Villages – Rhône, France		24.5
Mitchell “Sevenhill Vineyard”, Cabernet Sauvignon – Clare Valley, Australia		29.5
Eugenio Bocchino, Roccabella Nebbiolo 2017 – Piedmont & NW, Italy		40
Château Pipeau, Saint Emilion Grand Cru 2016 – Bordeaux, France		45