

Bathurst Arms

The menu has a selection of small plate dishes, choose 2 to 3 small plates per person and these will be brought to your table as they are ready.

Grazing Plates

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

Savoury Plates

Daylesford tomatoes & leaves, sourdough crisps (V, G)	7.5	Sunday Roast 16.5 All roasts are served with roast potatoes, summer vegetables, Yorkshire pudding & jus Beetroot & mushroom wellington (Vg, G, E, D) Beef brisket, horseradish sauce (G, D, C, E, Su) Pork shoulder, apple sauce (G, D, E, Su)	
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 crumbs (Vg, D, G)	3.5	Chunky chips & garlic mayo (Vg, E, M)	4.5
Pink fir potatoes (V)	3.5	add beef brisket (Su, C, G)	4.5
Summer greens & garlic (V)	3.5	add cheese sauce (G, D)	2.5
Mixed leaf & radish salad (V, Mu)	3.9	add pickled chilli’s (Mu)	1

British cheese selection

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)

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

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 (Tn, G, E)	8	Vanilla / chocolate / strawberry / salted caramel / coffee	
Chocolate marquis, blackcurrants (D, E)	8.5	1 scoop £2.75, 2 scoops £4.5, 3 scoops	

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 Fablo 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-Primero 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-Primero 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