

Bathurst Arms

Responsible sourcing of our ingredients is at the forefront of our business goals. We are proud to say over 95% of all of our purchasing comes from certified organic producers & we are now certified ourselves by the soil association.

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.

Grazing Plates

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

Savoury Plates

Soused sardines, fennel, spinach, carrot (F, Mu)		5.5
Aduki bean pate, sourdough toast, & gherkin salad (V, G, C, Mu)		6
Salt cured Cornish pollock, lemon, beetroot (F, Mu)		7
Jerusalem artichokes, girolles, mushroom ketchup, buckwheat (V, G)		8
Torched mackerel, horseradish mayonnaise, apple & cucumber (F, E, Mu)		8.5
Corn tortilla taco, chilli, cabbage, sour cream, salad (Vg, D, C)		8.5
Fish fritter, pea & mint, tartare sauce (F, Mu, E)		8
Local venison pie, cavolo nero, venison sauce (G, D, C, Mu, E, Su)		9.5
Purton Farm pork belly, kale, red wine onion (C, D, Su)		9
Monkfish, tomato, celeriac & mushroom dashi (F)		8
“Tom Long” beef brisket, Hobbs House brioche bun, sticky onions, cucumber (G, D, C, Su, Mu)		11
Cornish plaice on the bone, pickled sea lettuce, lime butter (F, D, Mu)		9.5
Lamb kebab, salad, flatbread, mint yoghurt, pickled chilli (D, G, Mu)		10

Side plate

Alouette potatoes (Vg, D)	4	Chunky chips & garlic mayo (Vg, E, M)	4
Autumn greens & garlic (V)	3.5	add beef brisket (Su, C, G)	4.5
Mixed leaf & beetroot salad (V, Mu)	3.9	add cheese sauce (G, D)	2.5
		add pickled chilli's (Mu)	

British cheese selection

The Cheese:

Cerney Ash (goat's cheese, not organic)
 Adlestrop (semi-soft, washed rind)
 Blue Veined Brie or Truffle Gloucester
 Bath Blue or Kelston Park Brie or Somerset Cheddar
 Rollright (washed rind, spruce bark, organic milk)
 All served with, celery, date & honey, black sesame cracker (Vg, G, D, Se, 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 Co.
 Chedworth Manor Farm

NHS T&T QR Code



Please download the NHS App

Sweet

Treacle sponge & coffee ice cream (Vg, G, D, E)	7.5	Luscious Ice-Creams/Sorbets (Vg, D, E)	
Apple & pear tart, Berkeley Farm cream (Vg, Tn, G, D)	8	Vanilla / Chocolate / strawberry / salted caramel / coffee	
Chocolate marquis, raspberries (Vg, D, E)	8.5	Mango / Raspberry (V)	
		1 scoop £2.75, 2 scoops £4.5, 3 scoops £6	

If you have allergies, 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 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
Las Pampas, Malbec - Argentina	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 Supérior – 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