



THE BATH ARMS

## Nibbles

Bread, mixed olives, oil & balsamic (V, GFA) £8

## Starters

Sweet potato & roast pepper soup, black bean & avocado salsa, cheese quesadilla (GFA) £8

Salt & pepper squid, kimchi, prawn cracker, crispy seaweed (GF, DF) £9

Draycott blue cheesy mushrooms on toast, fried egg, rocket (GFA) £9

Crispy chilli beef or halloumi, Asian slaw, cashews, crispy rice noodles (V, GF, DF) £9/£18

Chicken & ham hock terrine, heritage tomato salad, caper berries, croutes, roast tomato chutney (GFA, DF) £10

## Main Courses

Steak & mushroom pie, thick cut chips, seasonal vegetables, red wine gravy (DF) £20

Local Somerset ham, two fried eggs, thick cut chips, salad (GF, DF) £17

Cider battered fish, thick cut chips, mushy peas, tartare sauce (GF, DF) £18

Pistachio crusted goat's cheese, warm summer salad of roast vegetables & cous cous, balsamic, honey dressing (GFA) £19

Butternut squash, feta & sun blush tomato strudel, courgette fritter, pepper & sweetcorn salsa, rocket, fries £19

Salmon, tuna & king prawn brochettes, samphire, garlic butter, fries, mixed leaf salad (DFA, GF) £24

BBQ chicken & bacon Caesar salad, sun dried tomato & basil Caesar dressing, crouton, parmesan (DFA, GFA) £19

Dry aged 10oz ribeye steak, roasted tomato, field mushroom, thick cut chips, salad (GF, DFA) £32

Add peppercorn or blue cheese sauce £3

## Burgers - all served with fries & coleslaw

Lamb kofte burger, pulled lamb, tomato, onion, lettuce, red onion marmalade mayonnaise (GFA, DF) £19

Charcoal grilled beef burger, bourbon beef, gherkin, tomato, onion, lettuce, relish (GFA, DF) £17

Southern fried chicken burger, hash brown, tomato, onion, lettuce, chicken mayo (GFA, DF) £17

Sweet potato, courgette & onion bhaji burger, poppadom, tomato, onion, lettuce, chutney (VE, DFA, GF) £16

Add cheddar or bacon £1 halloumi £2

*Please inform a member of the team if you have any allergies before placing your order.*

*(V-vegetarian) (GF-gluten free) (GFA-Can be made gluten free) (DF-dairy free) (DFA - Can be made dairy free) (VE - vegan) (VEA - Can be made vegan)*



## Dessert menu

Lemon tart, berry gel, chantilly cream £8

Summer berries Eton mess, meringue & ice cream <sup>(GF)</sup> £8

Orange & lavender panna cotta, orange sorbet, white chocolate & pistachio crumb <sup>(GF)</sup> £8

Choux bun, chocolate mousse, salted caramel ice cream, popcorn £8

Chocolate brownie, chocolate chip cookie crumb, mint choc chip ice cream <sup>(GF)</sup> £8

Sticky toffee pudding, hot fudge sauce, candied walnuts, vanilla ice cream <sup>(GF)</sup> £8

Selection of West Country cheeses, biscuits, chutney <sup>(GFA)</sup> £12

*Somerset brie, Draycott blue, Godminster*

Selection of ice creams or sorbets £5

*For vegan dessert options please speak to a member of the team.*

*Please inform a member of the team if you have any allergies before placing your order.  
Gluten Free (gfo) Gluten Free option available (vg) vegan (vgo) Vegan option available.*

### Liqueur Coffee - £7.95

Irish	- Jameson's
Parisienne	- Courvoisier
Calypso	- Tia Maria
Gaelic	- Famous Grouse
Seville	- Cointreau
Baileys Latte	
Baileys Hot chocolate	

### Coffee / Tea

Americano	£2.95
Flat White	£3.20
Café Latte	£3.45
Cappuccino	£3.45
Espresso	£2.25/£2.95
Hot Chocolate	£3.95
English Breakfast Tea	£2.50
Specialty/Herbal Tea	£2.75

### Digestifs

Chateau Lavignac Sauternes	125ml	£8.95
Cockburns Port	50ml	£4.65
Taylor's LBV Port	50ml	£6.95
Fonseca Vintage Port	50ml	£7.95
Harvey's Bristol Cream	50ml	£3.30
Harvey's Amontillado	50ml	£3.30
Rubis Chocolate wine	50ml	£5.95
Frangelico	50ml	£3.95

### Single Malt Whisky

	25ml
Glenfiddich	£6.30
Laphroaig	£6.30
Isle of Jura	£6.30
Talisker	£6.30
Glenmorangie	£6.30
Glenlivet	£6.30

### Cognac 25ml

Martell	£3.65
Courvoisier	£4.10
Remy Martin VSOP	£4.90
Janneau VSOP	£4.65