

PUDDINGS & CHEESE

Sticky date & ginger pudding, vanilla ice cream 8

Chocolate mousse, peanut brittle, salted caramel, honeycomb 9

Passionfruit curd, pomegranate & pistachio pavlova, white chocolate 9

Marsala baked pear crumble, hazelnuts, oat milk vanilla custard (VG) 8

South West cheeses, bread, quince 12

Westcombe cheddar, Isle of Wight Blue, Bath Soft

Vegan chocolate (VG) 6

Cocoa butter, toasted hazelnuts, maple syrup, cocoa powder

Chocolate salami 6

Amaretti biscuit, almond, hazelnut, pistachio

Ice cream scoop 2.5

Vanilla, chocolate, stem ginger, salted caramel, cinnamon, raspberry ripple, sticky toffee, brownie

Quinta do Porto, 10 years Old Tawny Port 6

Espresso martini 10

Kahlua, vodka, espresso, sugar

Affogato 5

with Pedro Ximénez sherry 9

UNDER 12s

Choose a main and an ice cream

Buttermilk fried chicken, leaves, chips 10

Kids RBG cheese burger, chips 10

Tomato & mozzarella flatbread, chips (V) 10

Ice cream

Vanilla, chocolate, stem ginger, salted caramel, cinnamon, raspberry ripple, sticky toffee, brownie

CAKES

served until 4pm

Lemon & almond cake (GF/DF) 5

Bakewell tart, cream 5

Pecan salted brownie 5

ROTH

BAR & GRILL

BREAKFAST

Served until 11.30am

Toasted lockdown sourdough, Netherend butter & homemade jam 3

Sandridge Farm bacon & fried egg brioche roll 7 / *make it a double* 14

Avocado, poached egg, toasted seeds, chilli flakes, sourdough (V) 12

Add Sandridge Farm bacon / homecured chorizo 15

Kedgerree, smoked haddock, crispy shallots, chilli, poached egg 12

Granola, yoghurt, baked pear, honey (V) 7

NEW – DURSLADE FARM SHOP KOMBUCHA

Hedgerow elderflower & green tea 6

Ginger 6

Walled Garden rhubarb & green tea 6

NUTRI JUICES

Clean Green 5

Celery, mint, apple juice

Garden Hedgerows 5

Blackberry, kale, cucumber, apple juice

NEW – ROTH BAR & GRILL HOUSE ‘LOP & TOP’ GIN

served with Double Dutch tonic & cucumber 11 40%

Our small batch gin is created for us by our friends at Psychopomp Microdistillery in Bristol. This sustainable gin is created using excess food from our kitchen. Apple, peach, carrot and parsley are pressed to create a unique, fresh and complex flavour.

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate- all allergens are used in our kitchen.

V - vegetarian / VG - vegan

TO START

Lockdown sourdough, butter 4

Devilled crab, homemade crumpet, pickled cucumber 16

Lamb kofta, flatbread, pine nuts, mint yoghurt 12

Pork, chestnut & apricot terrine, pickles, quince, toasted sourdough 12

Cured meats, Manchego, sourdough 16

Beetroot carpaccio, goats curd, date, pistachio (V) 10

Violet artichokes, buffalo mozzarella, black olives (V) 10

Chickpea hummus, Persian bread (VG) 8

MAINS

RBG Wagyu X burger, Montgomery's Oglesfield, onions, bacon, chips 18

Buttermilk fried chicken sandwich, pickles, coronation slaw, chips 18

Spit roast chicken, charred hispi cabbage, romesco, flaked almonds 20

Beef ragu, saffron risotto, cavolo nero, horseradish sauce 22

Roasted hake, braised fennel, crab sauce 24

Chermoula spiced mackerel, split pea dahl, coconut yoghurt, Yemenite sauce 18

Harissa roasted cauliflower, whipped butternut squash, toasted hazelnuts (VG) 17

RBG mezze plate (V) 18

Persian bread, hummus, Homewood halloumi, pickled turnips, beetroot, Tenderstem broccoli, hispi cabbage

FROM THE SALT ROOM

Our cows and lambs are born and bred on Durslade Farm and butchered here at Roth Bar & Grill. Our beef is aged in the Salt Room for up to 60 days. All cuts are served with chips, watercress and a choice of horseradish, peppercorn or romesco sauce.

Beef - Aberdeen Angus

Fillet 42 / Rump 28 /

Wagyu Sirloin 42

Lamb - Lleyn

Today's cut 22

Pork - Oxford Sandy & Black

Today's cut 22

KITCHEN SALADS & SIDES

Charred hispi cabbage, romesco, flaked almonds (VG) 4 / 8

Coronation slaw, toasted seeds, pickles (V) 4 / 8

Watercress salad (VG) 4

Patatas bravas (V) 4

Chips (VG) 4