

PUDDINGS & CHEESE

Cherry & chocolate pavlova, vanilla ice cream, white chocolate, caramelised pecans 8.5
Baked peaches, raspberries, toasted nuts & seeds (PB) 8
Vanilla yoghurt panna cotta, strawberries, shortbread 8
Tiramisu 8

South West cheeses, bread, quince 10
Westcombe cheddar, Isle of Wight Blue, Bruton Brie

Vegan chocolate (PB) 6
Cocoa butter, toasted hazelnuts, maple syrup, cocoa powder

Ice cream scoop 2.5
Vanilla, chocolate, stem ginger, raspberry ripple, cinnamon, salted caramel

Espresso martini 10
Kahlua, vodka, espresso, sugar

Affogato 5
with Pedro Ximénez sherry 9

Quinta do Porto, 10 years Old Tawny Port 6

UNDER 12's

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 cone
Vanilla, chocolate, stem ginger, raspberry ripple, cinnamon, salted caramel

CAKES

served until 4:30pm

Lemon & almond cake (GF/DF) 5

Chocolate, oat, hazelnut & cranberry whoopie 5

Scone, clotted cream, raspberry jam 6
add a glass of Thompson & Scott Noughty (0% alcohol sparkling Chardonnay) 12

ROTH

BAR & GRILL

BREAKFAST

Served until 11.30am

Toasted lockdown sourdough, Netherend butter & homemade jam 3.5

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

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

Add Sandridge Farm bacon 15

Smoked trout, pickled cucumber, horseradish crème fraîche, lingonberry jam, toast 12

Granola, yoghurt, strawberries (V) 7

NUTRI JUICES

**freshly pressed juices, blended to order*

Summer Time 5.5

Garden strawberry, pear, apple

Fennel Aid 5.5

Garden fennel, apple, cucumber

COOLERS

Homemade Lemon Cooler 5

Squeezed lemon, sugar syrup, sparkling water

Homemade Ginger Cooler 5

Fresh ginger, sugar syrup, sparkling water

Homemade Raspberry Cooler 5

Garden raspberry cordial, sparkling water, mint

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate. Please note that our game dishes may contain shot

(V- vegetarian, PB- plant based)

REDUCING FOOD WASTE

Roth Bar & Grill and Durslade Farm Shop work closely with a local charity to prevent what would ultimately become food waste. We support Help for Homeless to provide the most vulnerable in our society with fresh, nutritious food seven days a week.

TO START

Lockdown sourdough, butter 4

Lamb Merguez flatbread, pickled red cabbage, mint yoghurt, pomegranate 12

Pan fried squid, chorizo, rocket, aioli, pangrattato 14

Smoked trout, fennel, apple, pickled cucumber, horseradish cream cheese 12

Scallops in the half shell, garlic butter, bread crumbs 16.5

Chargrilled leeks, romesco, toasted seeds, hazelnuts (PB) 10

Isle of Wight tomatoes, buffalo mozzarella, basil (V) 10

Chickpea hummus, Persian bread (PB) 8

MAINS

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

Spit roast chicken, charred hispi cabbage, Caesar dressing, Parmesan, breadcrumbs 20

Wagyu steak salad, horseradish, spiced beetroot, watercress, crispy onions 20

Buttermilk fried chicken sandwich, pickles, harissa slaw, chips 17.5

Roasted hake, braised peas, broad beans, prosciutto, artichokes 22

Scallops in the half shell, garlic butter & bread crumbs, chips, salad 32

Baked aubergine, spicy tomato, chickpeas, tahini dressing, flaked almonds (PB) 16

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 served with chips, Primrose Cottage leaves and horseradish, peppercorn or romesco sauce

Beef - Aberdeen Angus

Lamb - Lleyn

Pork - Oxford Sandy & Black

Fillet 38 / Sirloin 32 / Rump 28

Today's cut 22

Today's cut 22

KITCHEN SALADS & SIDES

Charred hispi cabbage, Caesar, Parmesan, breadcrumbs 4.5 / 8

Slaw, harissa mayonnaise, toasted seeds, pickles (V) 4.5 / 8

New potatoes, mustard vinaigrette (PB) 4.5

Primrose Cottage salad leaves (PB) 4

Chips 4