

ROTH

BAR & GRILL

ABOUT US

Roth Bar & Grill combines seasonal food with contemporary art and is a vibrant, informal and convivial eating place, serving honest food. The restaurant, led by husband and wife team Steve and Jules Horrell, works closely with local farmers, gamekeepers and gardeners to use ethical British produce with a focus on sustainability.

Situated in the old cowshed of Durslade Farm, the stalls have been repurposed to retain much of their original character and architectural detail, including exposed segments of the stone wall and roof trusses. At the restaurant's core is a site-specific bar, created by long-term friends of Hauser & Wirth, Björn and Oddur Roth, the son and grandson of artist Dieter Roth. The specially commissioned bar is a tribute to Björn's late father and is comprised of scavenged materials – a central motif throughout Dieter Roth's work.

FROM THE BAR

Margarita 12

Tequila, Cointreau, lime, salt

Mojito 12

Rum, lime wedge, mint, sugar, soda

Espresso Martini 12

Vodka, Kahlua, espresso

French 75 12

Gin, lemon, sugar, prosecco

Old Fashioned 12

Bourbon, Old Fashioned syrup

Caipirinha 12

Cachaça, lime, brown sugar

Sour Cocktail 12

(Pick a whiskey, pisco or amaretto)

Spirit, lemon, sugar, egg white

Aperol Spritz 12

Aperol, prosecco, soda

Cosmopolitan 12

Citron vodka, Cointreau, cranberry, lime

Daiquiri 12

Rum, lime juice, sugar syrup

Roth Mule 12

Vodka, ginger syrup, lime, soda

Tom Collins 12

Gin, lemon, sugar, soda

Bellini 12

Prosecco, peach purée

Boulevardier 12

Bourbon, Campari, Cocchi Vermouth

EVENTS

Roth Bar & Grill is committed to connecting guests with the farm, restaurant and gallery activity through a programme of collaborative events. The events calendar celebrates our food, the land, our farm and friends.

Our passion for good, honest food and a celebration of nature is closely connected to our love of art, culture and sustainability. This dynamic programme is designed to reflect our ethos.

Tickets can be booked online at www.rothbarandgrill.co.uk

1st September Land Gardener's Dinner

6th October An Evening with Kate Rew

30th October Pumpkin Festival

5th November Bruton Bonfire Night

23rd November Thanksgiving Dinner

3rd December Festive Fair

16th December Cocktails, Curry, Carols

31st December NYE Extravaganza

12th January An Evening with Dan Pearson

STAY WITH US

Conveniently placed across the courtyard from Roth Bar & Grill is Durslade Farmhouse. This six bedroom farmhouse is available to rent as a whole house by the night, for the weekend, or longer. The house is perfectly located to explore the Somerset countryside.

Find out more at www.durslodefarmhouse.co.uk

SHOP WITH US

Our farm shop opened in November 2020 to showcase produce and meat from our farm and other local heroes.

Pop in next door or shop online at www.durslodefarmshop.co.uk

PUDDINGS, CHEESE, CHOCOLATE

- Salted caramel tart, crème fraîche (v) 9 Popcorn sundae (v) 10
- Baked stone fruits, mascarpone, amaretti biscuit (v) 9 Durslade Farm Shop cheese plate 12
Bread, foraged chutney
- Vegan chocolate, toasted hazelnuts (vg) 6 Cherry & chocolate pavlova, pecans (v) 9
- Ice cream / sorbet by the scoop (v) 3
Vanilla, chocolate, stem ginger, salted caramel, raspberry ripple, blood orange sorbet

WITH PUDDING

- Espresso martini 12 Affogato 5

UNDER 12s

- Buttermilk fried chicken 10 Roth burger, chips 10
Chips, leaves
- Fish goujons, chips 10 Hummus, vegetable sticks (vg) 8
- Butcher's sausages 10 Ice cream cone
Chips, leaves Vanilla, chocolate, raspberry ripple

AFTERNOON TEA

From 2pm

- Lemon & almond cake (gf/df) 5 Scone, clotted cream, mixed berry jam 6
- Chocolate brownie, sea salt caramel 5 Carrot, walnut & lime cake 5

BREAKFAST Until 11.30am

- Toasted sourdough, mixed butter & jam (v) 4
- Sandridge Farm bacon & fried egg brioche roll 7
- Avocado, poached egg, toasted seeds, chilli flakes, sourdough (v) 12
With Sandridge Farm bacon 15
- Ricotta, roast cherry tomato, basil, pine nuts (v) 12
With Sandridge Farm bacon 15
- Hot smoked trout, pickled cucumbers, horseradish, toast 15
- Granola, yoghurt, strawberries, honey (v) 7

MORNING JUICE

- Clean Green Juice 5 Summer Berry Boost 5
Apple, ginger, fennel, basil Summer berries, milk, banana, orange juice

BLOODY MARY

- Bloody Mary 12
Tomato juice, spice mix, lemon juice, a spirit of your choice - vodka, gin, tequila*

**Spice mix - salt, pepper, Worcestershire sauce & tabasco*

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate. We use all allergens across our kitchen.

v - vegetarian / vg - vegan

HOUSE APERITIFS

House gin, tonic, cucumber 11

House Negroni, blood orange 12

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

FROM OUR VINEYARD

	175ml	500ml	Bottle
Maid of Bruton White Bacchus	7.5	20	30
Maid of Bruton Rosé Bacchus, Chardonnay & Pinot Noir	8	22	35

Pressed from grapes grown in our vineyard which is located on a south facing slope overlooking Bruton Dam and the River Brue.

TO START

Homemade Sourdough
Netherend butter (v) 4

Beef Carpaccio
Beetroot, horseradish 16

Burrata, Broad Beans, Peas
Chilli, mint (v) 14

Crispy Artichoke
Hummus, black olives (vg) 12

Charred Mackerel
Tonnato, capers, watercress 14

Whipped Goat's Curd
Roast cherry tomatoes, chilli salsa, Persian bread (v) 12

Lamb Koftas
Flatbread, mint yoghurt 14

Our Hereford, Aberdeen Angus and Wagyu beef cattle are born & bred here at Durslade Farm, alongside our Exlana lambs. The Shorthorn beef is sourced from the renowned Peter Hannan in Northern Ireland. Our beef is aged in the Salt Room and hand cut by our chefs.

MEAT

Durslade Farm Beef - Aberdeen Angus
Sirloin 40 / Rump 36

Durslade Farm Lamb - Lleyn
Today's cut 24

Durslade Farm Shop Butcher's Sausages
House pickles, Dijonnaise 18

Edington Pork - Tamworth
Today's cut 24

Half Castlemead Farm Chicken
Baby gem, herb mayonnaise 24

Steak Salad, Portobello Mushrooms
Charred spring onion, horseradish 24

Sauce - Horseradish / Romesco / Green peppercorn 2

Butter - Sundried tomato & basil / Anchovy & tarragon 2

FISH

Roast Hake
Spinach, fennel, spicy tomato, basil 25

Pan Fried Sea Bass
Caponata, wild rocket, aioli 26

VEGETABLE

Signature Mezze
Persian bread, halloumi, tenderstem,
hummus, house pickles (v) 20

Baked Courgette
White beans, flatbread, romesco (vg) 18

IN A BUN

Wagyu X Burger, Montgomery's Oglesfield
Melted onions, bacon, sauce, chips 20

Buttermilk Fried Chicken Sandwich
Harissa mayonnaise, baby gem, pickles,
chips 20

SIDES

Chips (vg) 5
Garden leaves, mustard & shallot dressing (v) 4
Charred corn, harissa mayonnaise, Parmesan 4.5 / 8
Greens, crème fraîche, cardamom crumb (v) 4.5 / 8
Baby gem, herb mayonnaise (v) 4.5 / 8
Jersey Royals, butter (v) 5