



BREAKFAST

served until 11.30am

Sandridge Farm bacon & fried egg brioche roll 6.5

Isle of Wight tomatoes, poached egg, toast (v) 10
add Sandridge Farm bacon 3

Granola, yogurt, strawberries, elderflower (v) 7

Toast, butter, summer berry jam 3

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

Nutri juice - Summer Time 5
Strawberry, pear, apple

STARTERS

Isle of Wight tomatoes, buffalo mozzarella, basil, olives (v) 10 Walled Garden beets & lovage, grains, goats curd (v) 9

Prosciutto San Daniele, Parmesan, rocket 12

Crispy squid, shaved fennel, watercress, tartar sauce 12

Smoked trout, peas & broad beans, pickled cucumber, dill yogurt, toast 12

Tomato & garlic flatbreads, chickpea hummus (v) 8

MAINS

RBG Burger, onions, bacon, smoked cheddar, chips 15

Roasted cod, courgette, peas, samphire, crab sauce 22

Spit roast chicken, herb mayonnaise, new potatoes, chilli mint, Walled Garden leaves 18

Marinated steak salad, portobello mushrooms, rocket, Parmesan, horseradish 18

Chermoula baked aubergine, bulgar wheat, sultanas, mint, chilli, yogurt, almonds (v) 15

Miso roast carrots, spinach & lentil pie spicy tomato sauce (v / df) 15

Buttermilk fried chicken sandwich, dill pickles, slaw, harissa mayonnaise & chips 14

FROM THE SALT ROOM

Our cows, pigs and lambs are all born and bred here on Durslade Farm and butchered here at Roth Bar & Grill. Our beef is aged in the Salt Room for up to 60 days

Beef - Aberdeen Angus
Sirloin 30 / Rump 26

Lamb - Lleyn
Please ask for today's cut 20

Pork - Oxford Sandy & Black
Please ask for today's cut 19

all served with chips, Walled Garden leaves and horseradish sauce or tomato & red onion salsa

KITCHEN SALADS & SIDES

Bulgar wheat, sultanas, mint, almond, yogurt coriander, chilli (v) 4.5 / 8

Raw slaw, spicy mayonnaise, toasted seeds, pickles (v) 4.5 / 8

Walled Garden leaves & flowers (v) 4

Crispy new potatoes, chilli, mint 4.5

Chips 4

PUDDING & CHEESE

Strawberry pavlova, vanilla ice cream, white chocolate, caramelised pecans, mint 8

Pressed chocolate cake, crème fraîche, salted caramel 8

Ice cream scoop 2.5
please ask for today's flavours

Quinta do Porto, 10 years Old Tawny
glass 7 / bottle 45

Espresso martini 9

Baked peaches, mascarpone, toasted oats, raspberries 7

Somerset cheeses, bread, quince cheese 10
Westcombe cheddar, Bath Blue, Renegade Monk

Vegan chocolate 5
Cocoa butter, pistachio, maple syrup, cocoa powder

Affogato 6
with Pedro Ximenez sherry 9

CAKES

Lemon & almond cake, lemon frosting (gf/df) 5

Shortbread, whipped cream, strawberries 4

UNDER 12's

Choose a main and an ice cream

Buttermilk fried chicken, Walled Garden leaves, chips 10

Kids RBG cheese burger, chips 10

Tomato & mozzarella flatbread & chips 10

Ice cream cone

OUR PRODUCERS

Smoked Fish - Brown & Forrest, Curry Rivel

Butter - Netherend Farm, Gloucestershire

Goats Curd - White Lake Farm, Ditcheat

Poultry - Castlemead Farm, Faulkland

Fish & Shellfish - Cove, Lulworth Cove

Milk & Cream - Bruton Dairy, Bruton

Cheddar, Ricotta & Aged Caerphilly - Westcombe Dairy

Tomatoes - Isle of Wight

Buffalo mozzarella - Buffalicious, Chilthorne Domer

Bread - is baked in house by our team

OUR FARM & LAND

Here on Durslade Farm, Paul our farmer rears all our beef, pork and lamb. Our Aberdeen Angus, Wagyu and Hereford beef cattle are fed on a rich legume mix - a salad bowl of sorts, during the summer, before moving to the sheds during the winter, where they are fed on silage produced here on the farm. Our Oxford Sandy & Black Pigs love to forage in the woods, whilst our Lley and Ex-lana lambs are happy grazing on the dam, high above the river Brue. In addition, our flock of 50 Burford Browns provide us with eggs for our breakfast and cake. In harmony with our farm produce, our land offers a bounty of wild food. Truffles, wild garlic, nuts, mushrooms, deer and game birds are all in abundance on the estate.

OUR WALLED GARDEN AT ROUNDHILL GRANGE

Conor is busy in our Walled Garden, growing and harvesting vegetables, fruits, herbs and flowers. The polytunnel is filled with tomatoes, cucumbers and aubergines, whilst beans, peas and courgettes flourish in the raised beds. Conor looks after our garden using the no dig approach, he is always very happy to answer questions whilst he plants, waters and harvests for us.

Please advise your waiter of any allergies or intolerances. Please note game dishes may contain shot

We add 10% optional gratuity to all bills

Card payments only

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