

PUDDINGS & CHEESE

Cherry & chocolate pavlova, vanilla ice cream, white chocolate, caramelised pecans 8
Peach & almond crostata, crème fraîche 8
Vanilla yoghurt panna cotta, strawberries, shortbread 8
Tiramisu 8

Somerset 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
please ask for today's flavours

Espresso martini 9
Kahlua, vodka, espresso, sugar

Quinta do Porto, 10 years Old Tawny Port 6

Affogato 6
with Pedro Ximenez sherry 9

UNDER 12's

Choose a main and an ice cream

Buttermilk fried chicken, leaves, chips 10

Ice cream cone
Please ask for today's flavours

Kids RBG cheese burger, chips 10

Tomato & mozzarella flatbread & chips (v) 10

CAKES

served until 4:30pm

Lemon & almond cake (gf/df) 5

Chocolate, oat, hazelnut & cranberry whoopie 6

Flourless chocolate bundt cake (gf) 5

ROTH

BAR & GRILL

BREAKFAST

Served until 11.30am

Toasted lockdown sourdough, Netherend butter & homemade jam 3.5

Sandridge Farm bacon & fried egg brioche roll 6.5 / *make it a double* 13

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, yogurt, strawberries (v) 7

DRINKS

NUTRI JUICES

**freshly pressed juices, blended to order*

Summer Time 5.5

Strawberry, pear, apple

Fennel Aid 5.5

Fennel, apple, cucumber

COOLERS & BELLINIS

Raspberry Cooler 5

Garden raspberry cordial, sparkling water, mint

Naked Bellini 8

Peach purée, Naughty sparkling

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

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 & Netherend butter 3

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

Pan fried squid, chorizo, rocket, aioli, pangrattato 12

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

Half Dorset blue lobster, herb mayonnaise 24

Red Barn Farm asparagus, romesco, fried egg, toasted seeds (v) 12

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

Rosemary & garlic flatbreads, chickpea hummus (PB) 8

MAINS

RBG Burger, Montgomery's Oglesfield, onions, bacon, chips 16

Spit roast chicken, charred hispi cabbage, Caesar, Parmesan, breadcrumbs 18.5

Steak salad, horseradish, spiced beetroot, watercress, crispy onions 18.5

Buttermilk fried chicken sandwich, pickles, harissa slaw, chips 16

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

Whole Dorset blue lobster, herb mayonnaise, chips 48

Baked aubergine, spicy tomato, chickpeas, tahini dressing, flaked almonds (PB) 15

RBG mezze plate (v) 16

Flatbread, Homewood halloumi, pickled turnips, spiced beetroot, charred broccoli, hispi cabbage

FROM THE SALT ROOM

Our cows and lambs are 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. All served with chips, Primrose Cottage leaves and horseradish, peppercorn or romesco sauce

Beef - Aberdeen Angus

Sirloin 32 / Rump 28

Lamb - Lleyn

Today's cut 22

Pork - Oxford Sandy & Black

Today's cut 20

KITCHEN SALADS & SIDES

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

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

Jersey Royals, mustard vinaigrette (PB) 4.5

Primrose Cottage salad leaves (PB) 4

Chips 4