

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 5
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
Glass 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 10

CAKES

served until 4pm

Lemon & almond cake (gf/df) 5

Chocolate, oat, hazelnut & cranberry whoopie 5

Flourless chocolate bundt cake 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 10

Add Sandridge Farm bacon 3

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

Granola, yogurt, strawberries (v) 7

NUTRI JUICES

**freshly pressed juices, blended to order*

Summer Time 5

Strawberry, pear, apple

Fennel Aid 5

Fennel, apple, cucumber

TIME FOR BLOODY MARY

Tomato juice, horseradish, Tabasco, lemon, homemade celery salt, port, black pepper,

Worcestershire sauce, olive, lime, cornichon 9

Queen Mary - *Stoli vodka*

Bloody Maria - *Il Jimador tequila & wasabi*

Ruddy Mary - *Tanqueray gin*

Gentle Mary- *Sherry*

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.

TO START

Lockdown sourdough & Netherend butter 3

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

Salt & pepper squid, miso mayonnaise 12

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

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 (v) 8

MAINS

RBG Burger, Montgomery's Oglesfield, onions, bacon, chips 15

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

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

Dorset blue lobster, herb mayonnaise, chips *Half 24 / Whole 48*

Baked aubergine, spiced tomato, chickpeas, tahini yoghurt, flaked almonds (v) 15

RBG Mezze plate 16

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

SUNDAY ROASTS

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

Aberdeen Angus Beef 20

Horseradish sauce

Lleyn Lamb 20

Mint sauce

Story Pig Pork 20

Apple sauce

All served with Yorkshire pudding, roast potatoes, roasted carrots, seasonal vegetables & gravy.

KITCHEN SALADS & SIDES

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

Primrose Cottage salad leaves 4

Roast potatoes 4

Chips 4