

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

Daiquiri 12
Rum, lime juice, sugar syrup

Moscow mule 12
Vodka, homemade ginger beer, soda

Manhattan 12
Woodford Reserve, Cocchi, Angostura

Cosmopolitan 12
Vodka, Cointreau, cranberry, lime

Bellini 12
Prosecco, white peach

Waltzing Matilda 10 (0% ABV)
Shrubs, cranberry, ginger, soda, sugar

Mojito 12
Rum, lime wedge, sugar, soda, mint

Pisco Sour 12
Pisco, lemon juice, egg white, sugar syrup

Vesper martini 12
Gin, sweetened lime

Aperol Spritz 12
Aperol, Prosecco, soda

Thyme for Tommy's 12
Tequila, agave, lime, thyme & lemon salt

French 75 12
Gin, vodka, sugar, lemon, Prosecco

Roundhill Gardener 10 (0% ABV)
Seedlip, elderflower, lime, sugar

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



3rd June	Jubilee Fair
3rd June	Dinner, dancing and fireworks with Tart London
5th June	Jubilee Big Lunch
12th June	Open Farm Sunday
16th July	Durslade Summer BBQ
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

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



PUDDINGS, CHEESE, CHOCOLATE

Pressed chocolate cake, crème fraîche (v) 9 Rhubarb & custard pavlova (v) 9

Caramel toffee sundae, popcorn (v) 10 Durslade Farm Shop cheese plate 12
Bread, foraged chutney

Vegan chocolate, toasted hazelnuts (vg) 6

Ice cream by the scoop 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
Chips, leaves

Roth burger, chips 10

Tomato & mozzarella flatbread, chips (v) 10

Hummus, vegetable sticks (vg) 8

Wild garlic sausages 10
Chips, leaves

Ice cream cone
Vanilla, chocolate, raspberry ripple

AFTERNOON TEA

From 2pm

Lemon & almond cake (gf/df) 5

Scone, clotted cream, berry jam 6

Chocolate brownie, sea salt caramel 5

Carrot, walnut & lime cake 5

BREAKFAST

Until 11.30am

Toasted sourdough, butter & jam (v) 4

Sandridge Farm bacon & fried egg brioche roll 7

Avocado, poached egg, toasted seeds, chilli flakes, sourdough (v) 12
Add Sandridge Farm bacon 15

Hot smoked trout, pickled cucumbers, horseradish, lingonberry jam, toast 15

Granola, yoghurt, forced rhubarb, honey (v) 7

MORNING JUICE & KOMBUCHA

Clean Green juice 5

Garden Hedgerow juice 5

Celery, mint, apple juice

Blackberry, kale, cucumber, apple juice

Elderflower kombucha 6

Walled Garden rhubarb kombucha 6

TIME FOR BLOODY MARY

Tomato juice, horseradish, Tabasco, lemon, homemade celery salt, port, black pepper,
Worcestershire sauce, olive, lime

Queen Mary - vodka 10

Ruddy Mary - gin 10

Bloody Maria - tequila & wasabi 10

Gentle Mary - sherry 10

Virgin Mary 8 (0% ABV)

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 in Bruton White Bacchus	7.5	20	30

Maid in Bruton Rosé Bacchus, Chardonnay & Pinot Noir	7.5	20	30
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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 4

Hummus

Pickled vegetables, Persian bread (vg) 10

Burrata, Isle of Wight Tomatoes

Black olives, basil (v) 12

Asparagus

Butter (v) / olive oil (vg) / romesco (vg) 12

Beetroot Cured Trout

Shaved fennel, avocado, horseradish 14

Beef Carpaccio

Mustard, shallots, capers 16

Lamb Koftas

Flatbreads, 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

Peter Hannan Beef - Shorthorn

Sirloin 38 / Rump 34

Durslade Farm Lamb - Lleyn

Today's cut 24

Edington Pork - Tamworth

Today's cut 24

Butcher's Sausage - Wild Garlic

Pickles, Dijonnaise 18

Half Castlemead Farm Chicken

Baby gem, Caesar dressing 24

Steak Salad, Portobello Mushrooms

Charred spring onion, horseradish 22

Sauce - Horseradish / Romesco / Green peppercorn 2

Butter - Black garlic / Anchovy & tarragon 2

FISH

Roast Hake

Spinach, samphire, aioli 24

Pan Fried Sea Bass

Roast peppers, borlotti beans 24

VEGETABLE

Signature Mezze

Persian bread, halloumi, tenderstem, hummus, pickles (v) 20

Baked Aubergine, Salsa Macha

Flatbread, tahini (vg) 18

IN A BUN

Wagyu X Burger, Montgomery's Oglesfield

Melted onions, bacon, sauce, chips 20

Buttermilk Fried Chicken Sandwich

Harissa slaw, pickles, chips 20

SIDES

Chips (vg) 4.5

Charred greens, horseradish (vg) 4.5 / 8

Garden leaves, mustard & shallot dressing 4

Baby gem, Caesar dressing 4.5 / 8

Jersey Royals, butter (v) 5

Harissa slaw, pickles, seeds (v) 4.5 / 8