

**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](http://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](http://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](http://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
<b>Maid of Bruton White</b>	7.5	20	30
Bacchus			

<b>Maid of Bruton Rosé</b>	8	22	35
Bacchus, Chardonnay & Pinot Noir			

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

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

**Charred Mackerel**  
Tonnato, capers, watercress 14

**Lamb Koftas**  
Flatbread, mint yoghurt 14

**Beef Carpaccio**  
Beetroot, horseradish 16

**Crispy Artichoke**  
Hummus, black olives (vg) 12

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

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.

## SUNDAY ROAST

**Durslade Farm Beef - Aberdeen Angus**  
Horseradish sauce 21.5

**Edington Pork - Tamworth**  
Apple sauce 21.5

**Durslade Farm Lamb - Lleyn**  
Mint sauce 21.5

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

## MEAT

**Half Castlemead Farm Chicken**  
Baby gem, herb mayonnaise 24

## 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

Roast potatoes (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