

PUDDINGS & CHEESE

Chocolate mousse, salted caramel, honeycomb 7

Baked vanilla cheesecake, rhubarb 7

Poached pear, raspberry, hazelnut praline (gf) 7

Apricot & almond tart, crème fraîche 7

Westcombe Cheddar, Bath Blue, Renegade Monk, chutney, rye crackers 9

Lemon & mint granita (gf/v) 4

Ice cream scoop 2

vanilla / dark chocolate / salted caramel / peacan brownie / rhubarb & custard

Chocolate salami 5

Affogato 5

Dark chocolate, almonds, pistachio

Homemade vanilla ice cream, shot of espresso

perfect with coffee

UNDER 12's

Choose a main, an ice cream

Castlemead Farm chicken, mixed leaves, chips 10

Kids RBG cheese burger, chips 10

Boiled hens eggs, soldiers 8

Ice cream cone - *vanilla / dark chocolate / salted caramel / peacan brownie / rhubarb & custard*

AFTERNOON TEA

served until 2.45

Lemon drizzle cake, Somerset cream (gf/df) 4.5

Flapjack 2

Shortbread 1.5

Hokey Pokey 1

Chocolate, peacan brownie 3.50

Scone, homemade jam, clotted cream, pot of tea 6

with a glass of prosecco 12

Cinnamon doughnuts 1

BREAKFAST

Served until 12pm

Avocado, seeded toast,
poached egg (v) 8
with home cured bacon 10

Kedgeree 12

Toast, butter, homemade raspberry jam 3

Lemon & poppy seed muffin 3.5

Home cured bacon & fried egg
brioche roll 6.5

Garden rhubarb, yogurt, granola 6

Eggs Benedict 12 / Florentine 10

Carrot, apple & walnut muffin 3

TODAY'S NUTRI JUICE

served until 3.45pm

Spring Time

Spinach, mint, apple 5

Morning Boost

Carrot, orange, ginger, cucumber 5

BLOODY MARYS

The Classic 8

*Vodka, tomato juice, horseradish,
homemade celery salt, Worcestershire sauce,
Tabasco, celery, lemon*

Gin Mary 8

*Gin, tomato juice, horseradish,
homemade celery salt,
Tabasco, lemon*

Bloody Sherry Mary 8

*Sherry, tomato juice, horseradish,
homemade celery salt
Worcestershire sauce, tabasco, lemon*

Spiced Wasabi Mary 8

*Rum, tomato juice,
Worcestershire sauce,
wasabi, lime, black pepper*

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to

BREAD

Lievito sourdough bread with Somerset butter or olive oil 2.5

TO START

Home cured coppa, shaved fennel, apple, Parmesan 10

Beef carpaccio, horseradish, rocket, Parmesan 12

Seabream ceviche, chilli, avocado, lemon 9

Homewood halloumi, tenderstem broccoli, chilli, chermoula 9 (v)

Garden artichoke romano, buffalo mozzarella, crème fraîche 9 (v)

Chickpea hummus, focaccia, olives (v) 6.5

Spring minestrone soup (v) 6.5

MAINS

RBG burger, onions, home cured bacon, smoked Godminster oak cheddar, chips 14

Moroccan beef, couscous, yogurt, flaked almonds, flat bread 16

Castlemead Farm chicken, chimichurri, Caesar salad 17

Whole lobster, bernaise sauce, chips 48

Hake, tenderstem broccoli, chilli, black olives, lemon zest 18

Sea bass, samphire, clams, white beans, aioli 19

Roast sweet potato, balsamic onion, Westcombe ricotta, pumpkin seeds, spinach (v) 12

RBG Kitchen Salads - selection of all our Kitchen Salads (v) 12

SUNDAY ROAST

Roast striploin of beef, horseradish 18

Spit roast leg of lamb, mint sauce 18

Roast pork shoulder, apple sauce 18

All our roasts are served with dripping potatoes, greens, Westcombe cheddar cauliflower cheese, roasted carrots & a Yorkshire pudding. Beyond the gallery, Durslade is a working farm & the livestock born and bred there are served on-site at Roth Bar & Grill. All the livestock at Durslade are native breeds including, Oxford Sandy & Black pigs, Lleyn sheep, Aberdeen Angus, Waygu & Hereford cattle.

KITCHEN SALADS & SIDES

Middle Eastern slaw, pomegranate, crème fraîche (v) 4.5 / 8

Spiced chickpeas, harrisa, yogurt, spring onion, coriander (v) 4.5 / 8

Heritage carrots, mixed grains, feta, mint (v) 4.5 / 8

Roasted potatoes (v) 4

Dorset leaves (v) 4

Chips 4