

PUDDINGS & CHEESE

Chocolate mousse, salted caramel, peanut brittle 7

Apple & hedgerow berry crumble, vanilla ice cream 7

Cherry jelly, ginger biscuit, cream 6

Chocolate & honeycomb, pecan brownie ice cream sundae 9

Westcombe cheddar, Renegade Monk, Bath Blue, quince, crackers 9

Lemon sorbet 4

Espresso granita 4

Chocolate salami 5

Dark chocolate, almonds, pistachio

- perfect with coffee

Affogato 5

Homemade vanilla ice cream,

shot of espresso

UNDER 12's

Choose a main & ice cream 10

Castlemead Farm chicken, mixed leaves, chips

Kids RBG cheese burger, chips

Boiled hens eggs, soldiers

Ice cream cone - vanilla / dark chocolate / strawberry

AFTERNOON TEA

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

with a glass of prosecco 10

Flourless lemon & almond drizzle cake (gf / df) 5

Chocolate & pecan brownie 3.5

Ginger biscuit 1.5

Cinnamon doughnut 1

BREAKFAST

Served until 12

Garden strawberries, yogurt, granola 4.5	Kedgeriee 12
Home cured bacon & fried egg, brioche roll 6	Eggs Benedict 12 / Eggs Florentine 10
Avocado, seeded toast, poached eggs, chilli (v) 8 <i>with home cured bacon</i> 10	Apple crumble muffin 3
	Seeded banana loaf, Nutella 3

TODAY'S NUTRI JUICE

served until 4.30pm

Autumn Tonic
Blackberry, apple & mint 5

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

House charcuterie, buffalo mozzarella, olives, flatbreads 12
Beef carpaccio, horseradish, watercress, Parmesan 12
Merguez sausages, white beans, harissa mayonnaise 9
Beetroot cured salmon, apple & fennel salad 9
Buffalo mozzarella, heritage carrots, za-atar (v) 9
Carrot & walnut dip, olives, focaccia (v) 6.5
Roasted tomato soup (v) 5.5

MAINS

RBG burger, melted onions, home cured bacon, smoked cheddar, chips 14
Moroccan beef, couscous, yogurt, flaked almonds, flatbread 15
½ Castlemead Farm chicken, chimichurri, Caesar dressing, chips 17
Hake, borlotti beans, garden chard, spicy tomato, black olives 18
Sea bass, fennel, cucumber, radish, brown shrimps, aioli 19
Char grilled courgette, lentils, tomato, goats curd (v) 13
RBG kitchen salads - selection of all our Kitchen Salads (v) 12

SUNDAY ROAST

Roast sirloin of beef, horseradish 18
Spit roast leg of lamb, mint sauce 18
Roast shoulder of pork, fennel crackling, 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

Dukkah cauliflower, shallots, raisins (v) 4.5
Fried chickpeas, spinach, spring onions, red onion, chilli, sumac (v) 4.5
Roasted beetroot, feta, toasted seeds, balsamic (v) 4.5
Mashed potato 4
Dorset leaves (v) 4
Chips 4