

## PUDDINGS & CHEESE

Steamed marmalade pudding, custard 7

Chocolate mousse, salted caramel, peanut brittle 7

Rhubarb, chantilly cream, praline 7

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

Clementine sorbet 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, 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 / caramel / cookie dough

## AFTERNOON TEA

*served until 3.45pm*

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

*with a glass of prosecco 12*

Flourless chocolate cake, Somerset cream (GF & DF) 4.5

Fruit flapjack 3

Ginger nut biscuit 1.5

Cinnamon doughnut 1

## BREAKFAST

*Served until 12pm*

Toast, butter, homemade raspberry jam 3

Kedgeriee 12

Field mushrooms, seeded toast,  
poached egg (v) 8  
*with home cured bacon* 10

Home cured bacon & fried egg  
brioche roll 6.5

Eggs Benedict 12

Eggs Florentine 10

## TODAY'S NUTRI JUICE

*served until 3pm*

### Winter Tonic

Celery, mint, apple 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, cornichons 12

Merguez sausage, flat bread, mint yogurt, pomegranate 9

Pickled Dorset mackerel, crispy frames, cucumber, dill 8

Baked goats cheese, Somerset honey, almonds, chicory (v) 8

Burrata, shaved fennel, blood orange, mint (v) 10

Carrot & walnut dip, focaccia, olives (v) 6.5

Cream of mushroom soup (v) 5.5

## MAINS

RBG burger, melted onions, home cured bacon, smoked cheddar, chips 14

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

Castlemead Farm chicken, chimichurri, Caesar salad 17.5

Crispy pheasant, wet polenta, cavolo nero, chilli, Parmesan 15

Sea bream, salsify, kale, brown shrimps 17

Dorset seafood risotto 14

Whole curried cauliflower, yogurt, pomegranate, coriander, almonds (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 pork leg, 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

Butternut squash, chilli, crispy kale, goats curd (v) 4.5 / 8

Roast parsnip, lentil, radicchio, Parmesan (v) 4.5 / 8

Raw carrot, fennel, kohlrabi, beetroot, tarragon, mint, crème fraîche (v) 4.5 / 8

Dorset leaves (v) 4

Roast potatoes 4

Chips 4