

PUDDINGS & CHEESE

Clementine posset, biscotti 7

Chocolate mousse, salted caramel, peanut brittle 7

Sticky date & ginger pudding, vanilla ice cream 7

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

Quince granita 4

Somerset cider brandy Ice cream 5

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 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

served until 3.45pm

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

with a glass of prosecco 12

Almond and lemon drizzle cake,

cream (gf & df) 5

Toasted tea loaf, butter 4

Mince pie 2

Chocolate chip cookie 1.5

Cinnamon doughnut 1

BREAKFAST

Served until 12 noon

Toast, butter, homemade raspberry jam 3

Kedgeriee 12

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

Eggs Benedict 12

Eggs Florentine 10

Home cured bacon & fried egg,
brioche roll 6.5

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

Merquez sausage, flat bread, mint yogurt, pomegranate 9

Deviled crispy sardines, tartar sauce 8

Lamb croquettes, cavolo nero, Parmesan 8

Buratta, char-grilled fennel, pangratatta, mint, chilli (v) 10

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

Celeriac, roast garlic & chestnut soup (v) 5.5

MAINS

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

Moroccan beef, couscous, yogurt, flaked almonds, flat bread 15

Durslade Farm pheasant, Brussels sprouts, chestnuts & bacon 13

½ Castlemead Farm chicken, chimichurri, Caesar salad 17.5

Sea bream, Jerusalem artichoke, kale, olives, capers 17

Gurnard, white beans, clams, spinach, aioli 17

Chickpea falafel, hummus, pickled vegetables (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 leg 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

Roast butternut squash, chilli, mint, crispy kale, goats curd (v) 4.5 / 8

Raw shredded cabbage, red onions, cranberries, chestnuts, rosemary (v) 4.5 / 8

Roast curried parsnips, orzo, toasted coconut (v) 4.5 / 8

Dorset leaves (v) 4

Chips 4