

## PUDDINGS & CHEESE

Tiramisu 7

Chocolate mousse, salted caramel, peanut brittle 7

Grapefruit, orange, meringue, rosewater, pistachio 7

Apple & rhubarb crumble, custard 7

Westcombe cheddar, Bath Blue, Renegade Monk, chilli & red onion chutney, rye crackers 9

Orange 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 / pistachio / honeycomb

## AFTERNOON TEA

*served until 3.45pm*

Tiffin 3.5

Gingernut biscuit 1.5

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

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

*with a glass of prosecco 12*

Cinnamon doughnuts 1

## BREAKFAST

*Served until 12pm*

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

Home cured bacon & fried egg,  
brioche roll 6.5

Kedgeree 12

Toast, butter, homemade raspberry jam 3

Eggs Benedict 12

Eggs Florentine 10

Grapefruit curd & poppy seed  
muffin 3

Mimosa 9

## TODAY'S NUTRI JUICE

*served until 3.45pm*

### Winter Tonic

Celery, mint, apple 5

### The OCG

Orange, cucumber, ginger 5

## TODAY'S SANDWICH

*served until 3pm*

Open sourdough sandwich - Salt beef, pickled red cabbage, Montgomery Ogleshied,  
Russian dressing & chips 12

## 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, pickled red cabbage, pomegranate, mint yogurt 9

Beef carpaccio, watercress, horseradish, Parmesan 12

Sea bream goujons, tartar sauce 8

Homewood halloumi, purple sprouting broccoli, chermoula, grilled chilli (v) 9

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

Chorizo, tomato, white bean soup 5.5

## MAINS

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

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

Hunter's pie, roast carrots, greens 15

Castlemead Farm chicken, chimichurri, Caesar salad 17.5

Sea bream, puy lentils, curly kale, aioli 17

Hake, braised fennel, capers, mussels, olives 18

Sweet potato pastilla, harissa yogurt, hummus, pickled carrots, onion seeds (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, 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

Raw fennel, pomegranate, watercress, dill (v) 4.5 / 8

Roasted beetroot, toasted hazelnuts, feta (v) 4.5/8

Spiced chickpeas, harissa, yogurt, spring onions, sesame seeds (v) 4.5/8

Dorset leaves (v) 4

Chips 4