

PUDDINGS & CHEESE

Caramel & Madeira pannacotta, clementine, oat crumb 7

Chocolate mousse, salted caramel, peanut brittle 7

Sticky date & ginger pudding, vanilla ice cream 7

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

Quince granita 4

Chocolate salami 5

Dark chocolate, almonds, pistachio &

biscuit - 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

Almond and lemon drizzle cake, cream (gf & df) 5

Mince pie 2

Chocolate chip cookie 1.5

BREAKFAST

Served until 11.45

Toast, butter, homemade raspberry jam 3 Kedgeree 12

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

Home cured bacon & fried egg,
brioche roll 6

TODAY'S NUTRI JUICE

served until 3pm

Autumn Tonic

Apple, pear, ginger & cucumber 5

TODAY'S SANDWICH

served until 3pm

Open sourdough sandwich - Rare roast beef, horseradish, watercress & 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

Devilled chicken livers on toast 7

Spiced lamb, flat bread, mint yogurt, pomegranate 9

Chicken wings, sweet chilli sauce 7

River Exe mussels, Somerset cider, leeks, homemade chorizo 8

Whipped beetroot, goats curd, hazelnuts, focaccia, olives (v) 6.5

Buratta, chicory, pinenuts, mint, chilli (v) 10

Curried parsnip soup (v) 5.5

MAINS

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

Spiced Moroccan beef, couscous, flat bread, toasted almonds, yogurt 15

Char-grilled lamb leg, savoy cabbage, bacon, roast carrots 16

½ Castlemead Farm chicken, chimichurri, Caesar salad 17

Sea bream, Jerusalem artichoke, kale, olives, capers 16

Gurnard, white beans, clams, spinach, aioli 17

Chickpea falafel, hummus, pickled vegetables (v) 12

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

FROM THE SALT ROOM

Our beef is currently Aberdeen Angus (aged for 45 days). Our lambs are Lley'n's and our pigs are Oxford Sandy & Black - all are dry aged in our Salt Room. Steaks & chops are served with chips & salad.

Rump 26 Sirloin 28 Pork chop 17 Lamb chops 18

Choice of sauce - Green sauce / Horseradish / Peppercorn / Herb butter

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

Braised red cabbage 4

Dorset leaves (v) 4

Potato wedges, spicy tomato & Parmesan 4

Chips 4