

PUDDINGS & CHEESE

Steamed marmalade pudding, custard 7

Chocolate mousse, salted caramel, peanut brittle 7

Bramley apple & currant tart, crème fraîche, 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

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

Fruit flapjack 3

Ginger nut biscuit 1.5

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

TODAY'S NUTRI JUICE

served until 3pm

Winter Tonic

Celery, mint, apple 5

TODAY'S SANDWICH

served until 3pm

Open sourdough sandwich - Salt beef, Montgomery Oglesfield, 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

Chicken livers, peppercorn sauce, sourdough toast 8

House charcuterie, buffalo mozzarella, olives, cornichons 12

Merguez sausage, flat bread, mint yogurt, pomegranate 9

Pickled Dorset sardines, 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

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

FROM THE SALT ROOM

Our beef is currently Aberdeen Angus (aged for 36 days). Our lambs are Lleyn 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, crispy kale, goats curd (v) 4.5 / 8

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

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

Potato wedges, rosemary, garlic 4

Dorset leaves (v) 4

Chips 4