

PUDDINGS & CHEESE

Chocolate mousse, salted caramel, peanut brittle 7

Baked stone fruit, mascapone, amaretti biscuit 7

Eton mess 7

Profiteroles, warm chocolate sauce 7

Pecan brownie, honeycomb & vanilla ice cream sundae 9

Westcombe Cheddar, Bath Blue, Renegade Monk, chutney, rye crackers 9

Apple granita 4 / Summer berry sorbet 4

Ice cream scoop 2

Vanilla / dark chocolate

Affogato

Vanilla ice cream, shot of espresso 5

with Pedro Ximenez sherry 8

Chocolate salami 5

Vegan chocolate 5

Dark chocolate, almonds, pistachio,

Cocoa butter, maple syrup, cocoa powder

perfect with coffee

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 6

Ice cream cone

vanilla / dark chocolate

AFTERNOON TEA

served until 4.45pm

Lemon & almond drizzle cake 4

Somerset cream

Shortbread 1

Chocolate & pecan brownie 3.5

Somerset apple cake 4

Vanilla custard

BREAKFAST

Served until 12pm

Heritage tomatoes, seeded toast,
poached egg (v) 9
with home cured bacon 11

Kedgeree 12

Toast, butter, homemade raspberry jam 3.5

Home cured bacon & fried egg
brioche roll 6.5

Somerset strawberry, yogurt, granola 6.5

TODAY'S SANDWICH

served until 3pm

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

TODAY'S NUTRI JUICE

served until 3pm

Summer Time

Strawberry, pear, cucumber, pineapple 5

Bumble Beets

Beetroot, apple, blueberry 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

Lievito sourdough bread, olive oil, dukkah (v) 3.5

Devilled sardines, lemon mayonnaise 8.5

Cider & fennel cured salmon, cucumber, radish, honey, mustard 9

Pork terrine, garden apple chutney, fiveseed sourdough crisp bread 8

Buffalo mozzarella, grilled courgette, chilli, mint, crème fraîche (v) 9

Whipped butternut squash, goats curd, toasted hazelnuts, flat bread (v) 8

Chickpea hummus, focaccia, olives (v) 6.5

Spinach, courgette & pea soup, nutmeg, crème fraîche (v) 6

MAINS

RBG burger, onions, bacon, Westcombe smoked cheddar, chips 14

Moroccan spiced beef, couscous, yogurt, chilli, flat bread 17

Castlemead Farm half chicken, chimichurri, Caesar salad 17

Lambs liver, potato al forno, leek bake, bacon, sage 16

Hake, fennel, tomato salsa, guacamole 19

Seabass, tenderstem broccoli, borlotti beans, chilli, aioli 19

Baked aubergine, feta, pomegranate, pesto (v) 14

RBG Kitchen Salads - selection of all our kitchen salads (v) 14

FROM THE SALT ROOM

Our beef is currently Aberdeen Angus (aged for 47 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.

Wagyu sirloin 36

Wagyu rump 30

Lamb chop 20

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

KITCHEN SALADS & SIDES

Roast beetroot, lentils, watercress, toasted seeds, feta (v) 4.5/8

Raw kohlrabi & apple slaw, tarragon, crème fraîche (v) 4.5 / 8

Roast carrots, spinach, dukkah (v) 4.5 / 8

Primrose Cottage leaves (v) 4

New potatoes, radish, pickled shallots, dill (v) 4.5

Chips 4

