

PUDDINGS & CHEESE

Sticky date & ginger pudding, vanilla ice cream 8

Chocolate mousse, peanut brittle, salted caramel 9

Passionfruit curd, pomegranate & pistacchio pavlova, white chocolate 9

Marsala baked pear, crumble, oat milk vanilla custard (VG) 8

South West cheeses, bread, quince 12

Westcombe cheddar, Isle of Wight Blue, Bath soft

Homemade chocolate (VG) 6

Cocoa butter, toasted hazelnuts, maple syrup, cocoa powder

Ice cream 2.5

Vanilla, chocolate, stem ginger, raspberry ripple, cinnamon, salted caramel

Espresso martini 10

Kahlua, vodka, espresso, sugar

Affogato 5

with Pedro Ximénez sherry 9

Quinta do Porto, 10 years Old Tawny Port 6

UNDER 12s

Choose a main and an ice cream

Buttermilk fried chicken, leaves, chips 10

Ice cream cone

Chocolate, vanilla, raspberry ripple, cinnamon, stem ginger, salted caramel

Kids RBG cheese burger, chips 10

Tomato & mozzarella flatbread, chips 10

CAKES

served until 4pm

Lemon & almond cake (GF/DF) 5

Chocolate, oat, hazelnut & cranberry whoopie 5

Scone, clotted cream, raspberry jam 6

add a glass of Thompson & Scott Naughty (0% alcohol sparkling Chardonnay) 12

ROTH

BAR & GRILL

BREAKFAST

Served until 11.30am

Toasted lockdown sourdough, Netherend butter & homemade jam (V) 3.5

Sandridge Farm bacon & fried egg brioche roll 7 / *make it a double* 14

Avocado, poached egg, toasted seeds, zaatar, sourdough (V) 12

Add Sandridge Farm bacon / homecured chorizo 15

Kedgerree, crispy onions, coriander, chilli, poached egg 12

Porridge, baked pear, Somerset honey (V) 7

TIME FOR A BLOODY MARY

Tomato juice, horseradish, Tabasco, lemon, homemade celery salt, port, black pepper, Worcestershire sauce, olive, lime, cornichon 10

Queen Mary - *Stoli vodka*

Ruddy Mary - *Tanqueray gin*

Bloody Maria - *Il Jimador tequila & wasabi*

Gentle Mary - *Sherry*

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, and allergens are present in our kitchen.

(V- vegetarian, VG - vegan)

REDUCING FOOD WASTE

Roth Bar & Grill and Durslade Farm Shop work closely with a local charity to prevent what would ultimately become food waste. We support Help for Homeless to provide the most vulnerable in our society with fresh, nutritious food seven days a week.

TO START

Lockdown sourdough, butter (V) 4

Beetroot carpaccio, goats curd, date, pistachio (V) 10

Crispy violet artichokes, buffalo mozzarella, black olives (V) 10 / 18

Carrot, cumin, spinach & lentil samosa, Green Goddess dressing (VG) 10 / 18

Chickpea hummus, Persian bread (VG) 8

Devilled crab, homemade crumpet, pickled cucumbers 16

Lamb kofta, flatbread, pinenuts, mint yogurt 12

Chicken livers, peppercorn sauce, toasted sourdough 12

MAINS

Harissa roasted cauliflower, butternut squash puree, toasted cobnuts (VG) 17

RBG mezze plate (V) 18

Persian bread, Homewood halloumi, pickled turnips, split pea dahl, roasted cauliflower, hispi cabbage

Chermoula spiced mackerel, yellow split pea dahl, coconut yogurt, Yememite sauce 18

Braised fennel, roasted hake, crab sauce 24

RBG pure breed Wagyu burger, Montgomery's Oglesfield, onions, bacon, chips 18

Charred hispi cabbage, spit roast chicken, miso, breadcrumb, grain mustard sauce 20

Saffron risotto, beef ragu, cavolo nero, horseradish 22

Buttermilk fried chicken sandwich, coronation slaw, pickles, chips 17.5

SUNDAY ROASTS

Our cows and lambs are born and bred here on Durslade Farm and butchered at Roth Bar & Grill. Our beef is aged in the Salt Room for up to 60 days.

Aberdeen Angus Beef 20

Lleyn Lamb 20

Story Pig Pork 20

Horseradish sauce

Mint sauce

Apple sauce

All served with Yorkshire pudding, roast potatoes, carrots, seasonal vegetables & gravy.

KITCHEN SALADS & SIDES

Charred hispi cabbage, miso, breadcrumbs (VG) 4 / 8

Coronation slaw, pickles, toasted seeds (V) 4 / 8

Patatas Bravas (V) 4

Watercress salad (VG) 4

Chips 4