



25 MILE MENU

PIGGY BITS - £3.95 each

Crackling & Apple Sauce
Smoked Vodka BBQ Ribs

FISHY BITS - £3.95 each

Smoked Cod's Roe & Crisp Breads
Cook Crab Bites & Chilli Mayo

GARDEN BITS - £3.95 each

Spiced Fennel Bhaji's
Truffled Turnips & Garlic Dip

A SELECTION OF OUR PLANT BASED DISHES

MOSTLY PICKED THIS MORNING

Nantes Carrot & Coriander Soup
Sourdough Croutons & Coriander Oil £7

Barbecue Spiced Cauliflower Tart
Pickled Heritage Radish & Dill Oil £7
With Salad & New Potatoes £12

Eades' Farm Purple Sprouting Broccoli
Fava Bean Mash & Mint Salsa £7/£14

Foraged Wild Garlic Pappardelle
Westcombe Ricotta & Sourdough Breadcrumbs £8/16

Wye valley Asparagus
Lemon Aioli, Mizuna & Toasted Almonds £10
Poached Egg & More Asparagus £15

Salad Onion & Chive Risotto
Sheep's Rustler & Wild Rocket £7/£14

OTHER STARTERS (OR BIGGER)

A Pinch of Salt's "Homegrown" Cured Meats
Bertinet Bakery Sourdough & Apple Chutney £9/£18

Chargrilled Longhorn Ox Heart
Red Mustard Salad & Damson Gin Sauce £7

Homemade Black Pudding Scotch Egg
Nantes Carrot Puree & Garden Pickles £6

James Golding's Oak Smoked Loch Duart Salmon
Pickled Cucumber & Willy's Cider Dressing £10/£20

Chargrilled Woolacombe Bay Mackerel Fillet
Garden Rocket Mayonnaise & Pickled Shallots £7

Pan Fried Cornish Cuttlefish
Garden Rhubarb & Tinkerbelle Chilli Salsa £8

THE MENDIPS

Hand Line Caught Pollock

Blue Peas, Chorizo & Purple Sprouting £23

Tracey Cottage Farm 8oz Ribeye Steak

Thrice Cooked Chips, Garden Salad & Bearnaise £30

Whole Roasted 'Atlantis' Plaice

Trombone Spinach & Langoustine Sauce £24

'Crystal Sea' John Dory

Braised Northern Lights Leeks & Chicken Butter Sauce £27

Whole Roasted Castlemead Farm Chicken to Share

Wild Garlic Potatoes, Chive Yoghurt, Roasted Beetroot & Red Wine Sauce £36

Slow Roast West End Farm Porchetta

Yorkie, Seasonal Veg, Roast Potatoes, Cider & Mustard Gravy £19

OR Nut Roast & All The Veggie Trimmings £16

SIDES £3.95

Herb Roasted Potatoes

Carrot, Chilli & Apple Slaw

Cauliflower Cheese

Buttered Garden Greens

Thrice Cooked Chips

Creamed Híspí Cabbage

Tobacco Onions
Walled Garden Salad
Sprouting Broccoli & Almond Dressing

PUDDING - £7.95

Garden Mint Mousse

Pump Street Chocolate Crisp
Muscat De Beaumes-De-Venises, Dom De Durban £7

The Best Somerset Cheeses

Celery, Homemade Crackers & Medlar Jelly
Moscato Passito, Cantine Colosi, Terre Siciliane £10

Piggy Fours £5.50

Moscato D' Asti, Ceretto £10

Pump Street 72% Dark Chocolate Pot

Gin Soaked Raspberries
Dolc Mataro, Alta Allela, Spain £10

Preserved Gooseberry Cobbler

Chew Valley Pouring Cream
Cane Cut Semillon, Australia £10

Ice Creams & Sorbets £6.50

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.
We hope you enjoyed the food and service, we add a suggested 12.5% gratuity to your bill.
If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better).

Please note any Game on our Menu may contain Shot.

Somerset is famous for its food and drink, with more than 8,500 farmers and food producers based in the county, more than any other county in the UK, and we are lucky enough to work with some of the best! Read about some of them here...

Eades

Tucked behind the grade I listed Royal Crescent is a jewel in Bath's architectural crown; a tiny greengrocers shop made from two garages knocked together. Owner and fourth generation greengrocer Tony Eades owns 2.5 acres in nearby Swainswick where he grows a variety of veg including broccoli, cauliflower, potatoes - and, surprisingly, Christmas trees.

Glastonbury Ales

Our talented bar team worked with the brewers at Glastonbury Ales to create 3 beers exclusively for us that are brewed using herbs from our Kitchen Garden. Our Garden Ales include a Golden Ale that is brewed using our silver thyme - you can't get more 25-mile than that!

Heavenly Hedgerows

Heavenly Hedgerows produce award-winning gourmet jellies, jams and liqueurs, mostly from hand-picked local wild plants and berries.

Langley Chase Organic Farm

An organic farm just outside of Chippenham that breeds and rears the rare breed, Manx Loaghtan, and supplies us with this beautiful lamb for our menu. The farm is run by Jane Kallaway and her family and has won awards at the National Organic Food Awards every year since 2001.

Belu

Belu doesn't sit within 25-miles of us, however they are well worth stretching our radius for! A British social enterprise, Belu provides us with pure and natural mineral water from Powys in Wales, in glass bottles that are made with 35% recycled glass. All profits and equity from Belu are used to end water poverty; 100% of its profits go to Water Aid, which helps to transform lives worldwide with clean water, decent loos and good hygiene. Since 2010 Belu have raised £4m for Water Aid and have helped to transform 270,000 lives.

Godminster Cheese

Godminster is in Somerset and records show that there has been a dairy farm here for over 100 years. Now home to Richard Hollingbery and his family's dairy farm, Richard decided to go organic in 1996, convinced this was the best way to make a difference. By combining balanced farming practices and creative thinking with pure organic ingredients they create premium products of timeless appeal.

Longman's

Sarah Longman and her family at North Leaze Farm supplies us with award winning butter, make our Vale of Camelot blue cheese and source the very best cheeses on offer in the west for our cheeseboard.

Bertinet Bakery

The Bertinet Bakery & Café brings Bath the very best of French baking, courtesy of renowned French chef and baker, Richard Bertinet.



Kitchen Garden

This is a place that is all about the Kitchen Garden... everything is driven by produce from the garden on any given day. The menus will change by the minute depending upon what the forager turns up with and what our Kitchen Garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the seasons and influenced by the Mendip Hills - these are the drivers of our food style.

Orchard & Estate

Apple and pear trees; walnut trees; medlar trees. Soft fruits including figs, apricots, greengages, peaches and plums.

Deer Park

Approx 30 acres of our estate is dedicated to our own herd of fallow deer. Numbering 'close to' a hundred, they regularly feature on our menu.

Smoke House

We smoke our salmon on site in the Smoke House with a blend of honey, white pepper, lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top-quality natural salmon.

Mushroom House

Our Kitchen Garden team maintain and upkeep our mushroom house, complete with its own viewing window. Chef's favourite are oyster mushrooms but we plan to have a go with all sorts of varieties!

Fruit Cages

In the Kitchen Garden we have three fruit cages. This will produce an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, tayberries, Japanese wineberries, green, yellow and red gooseberries, red, white, pink and black currants.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kunekunes who are our resident pet pigs - plus chickens and quails laying eggs daily!

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants. We have heated beds and growing lights to produce the right environment for year round production.