

25 MILE MENU

PIGGY BITS - £4.50 each

Crackling & Apple Sauce

Smoked Vodka BBQ Ribs

FISHY BITS - £4.50 each

Fish Fingers & Tartare Sauce

Cod's Roe & Homemade Crispbread

GARDEN BITS - £4.50 each

Boldor Beetroot Hummus

Zero Mile Oyster Mushrooms

A SELECTION OF OUR PLANT BASED DISHES

MOSTLY PICKED THIS MORNING

Charred Somerset Híspí Cabbage

Toasted Almonds & Vegan 'Caesar' Dressing £8

Heritage Squash Soup

Garden Herb Salsa & Toasted Pumpkin Seeds £8

Slow Cooked Money Maker Aubergine

Pickled Polytunnel Tomatoes & White Lake Feta £9

Gold Nugget Pumpkin Tart

Golden Raisins & Coronation Dressing £9

OTHER STARTERS

A Pinch of Salt's "Homegrown" Cured Meats

Lievito Bakery Sourdough & Caramelised Onion Chutney £10/£20

Chargrilled Ruby Red Ox Heart

White Currant & Sweet Cicely Salsa £9

Woolacombe Bay Mackerel Fillet

Lemon Drop Chilli Mayo & Pickled Radish £9

'Stellar Amy' Monkfish Tail

Smoked Aubergine & Pickled Shallot £12

James Golding's Loch Duart Oak Smoked Salmon

Pickled Cucumber & Willy's Cider Dressing £11/£22

Slow Cooked Ox Cheek Hash

New Macdonalds Farm Hens Egg & HP Sauce £10

THE MENDIPS

Wooley Park Farm Partridge

Guava Berries & Cosmic

Mash £26

'Rachael Of Ladram' Hake

Squash Puree, Parsley & Chilli

Dressing £23

Cider Glazed Crown Prince Squash

Westcombe Ricotta Dumplings & Hazelnut

Nasturtium Pesto £18

Chargrilled Newton Farm Pork Loin

Pan Fried Mooli & Rainbow Chard £21

Whole Roasted 'Macie Louis' Plaice

Runner Bean & Radish Pod Butter £24

Hand Rolled Fresh Linguine

Wiltshire Truffle, Butter & Parsley Sauce £23

10oz Salt Aged Sirloin Steak

Thrice Cooked Chips & Bearnaise Sauce £34

(From Peter Hannan - Not 25 Miles But The Best 10oz Sirloin We Can Buy!)

Pan Fried 'Boy Ethan' Ray Wing

Garden Apple, Sage & Salad Onion £28

Cylindra Beetroot Risotto

Whitelake Goats Curd & Toasted Pumpkin

Seeds £10/£20

SIDES £4.25

Tobacco Onions

Crushed Minted New Potatoes

Buttered Garden Greens

Walled Garden Salad

Roasted Florence Fennel

Thrice Cooked Chips

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.