

CAFE

15

Our dishes are designed around you; feel free to choose just one, share a selection or order in traditional starters, mains and puddings style...

Selection of breads, oils £3.50

Fish

Bath Gin cured salmon, yuzu, coriander £8.50

Curried scallops, parsnip two ways, golden raisins £9

Beer battered cod goujons, tartare sauce £7.50

Hot smoked salmon, baby spinach, mascarpone, penne £7

Meat

Scotch egg, piccalilli £6.50

No.15 burger, 100% beef, portobello mushroom, red onion jam, horseradish £10

Venison croquette, bacon, sprouts, chocolate jus £9

Steak, fried egg, fries, café de Paris butter £12.50

Chicken and chorizo terrine, spiced onion chutney, sourdough thins £6.50

Vegetables

Mushroom soup, truffle oil, focaccia £6

No.15 triple-cooked chips, our own ketchup £5

Heritage beetroot, feta, balsamic jelly £8.50

Butternut squash, pecorino and red pepper tart, watercress, mayo £7.00

Hay baked carrot, blue cheese crumble £5.50

Puddings

Hot chocolate brownie, salted caramel ice-cream £7

Ice creams supplied by Marshfield Farm £2 per scoop

Sticky toffee pudding, vanilla ice-cream £7

Mango baked Alaska £7.50

Passion fruit and coconut tart, coconut ice-cream £6.50

Westcombe cheddar, pickled apple, truffle honey £8

