

NIBBLES

Hobbs House sourdough & selection of butter	5
Nocellara olives (v+)	5
Shallot onion bhaji & chive yoghurt (v+)	5
Plate of pickled crudites (v+)	3

LITTLE PLATES & BOWLS

Cucumber gazpacho, charred pita bread (v+)	9
Heritage tomatoes, sunflower seed pesto, ricotta, black olive (v+)	10
Beetroot, ewe`s curd, chicory, watercress (v+)	10
Gin and beetroot cured salmon tartlet, saffron cauliflower, cucumber, dill	12
Torched pickled mackerel, fennel slaw, lime	12
Pan-seared scallops, pickled radish, apple & chicken tea	15

BIG PLATES

Superfood salad, pomegranate, boiled egg, quinoa & toasted seeds (v+)	18
<i>Add roasted chicken, marinated king prawns or torched goats cheese</i>	4
Roast Rump of Somerset beef, duck fat roast potatoes, glazed carrots, maple parsnip, red cabbage, buttered greens, Yorkshire pudding	24
Roast chicken, duck fat roast potatoes, glazed carrots, maple parsnip, red cabbage, buttered greens, Yorkshire pudding	22
<i>Add side of cauliflower and leek cheese to your roasts (v)</i>	5
Pan fried fillet of hake, buttered summer greens, new potato, chorizo purée	27
Wellington of butternut squash & Smoked Applewoods cheddar, confit leeks, rapeseed roast potatoes, glazed carrots, buttered greens, maple & mustard parsnips, Yorkshire pudding (v+)	20
Lime battered cod fillet, Koffmann`s chips, crushed peas, tartar sauce	20
Baked curried cauliflower, cauli purée, shallot bhaji, tenderstem broccoli, chive yoghurt (v+)	18

SIDES

Braised fennel, herb oil (v+)	5
Koffmann`s chips (v+)	5
Truffle & parmesan French fries (v+)	5
Dressed mixed leaves (v+)	5
Buttered new potato (v+)	6
Roasted Aubergine (v+)	6

Follow us on our Instagram [@platebath](#)

(v) denotes vegetarian, (v+) denotes can be made vegan

If you have an allergy or dietary requirement please see a member of the team.

Please note there is a discretionary service charge of 12.5%