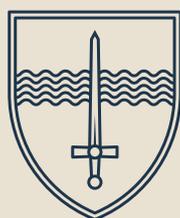


Monday
6th July 2020



THE
BATH ARMS
AT LONGLEAT

“Euouae”

*a type of cadence in classical music and
the longest word in the English language
containing only vowels.*

Draught

Keystone, Phoenix	4.2%
Butcombe, Original	4.0%
Cocksure, Pale Ale	4.2%
Gun Brewery, Gun Lager (GF)	4%
Veltins	4.8%
Poretti	4.9%
Guinness	4.1%
Ashton Press	4.8%
Wild Beer Bible	4.2%

Bottles

Donhead cider	6.5%
Wild Beer Co. Fresh IPA	5%
Samuel Smith (organic)	5%
Peroni	5.1%
Freedom, Four	4%
Lucky Saint (non-alcoholic)	0.5%

Homemade

Ginger Beer
<i>Ginger syrup, lime juice, demerara sugar, soda water</i>
Rhubarb Bellini
<i>Homemade rhubarb purée and prosecco</i>

Starters

Roasted tomato & red pepper soup, herb crouton	£6.75
Beetroot cured salmon, horseradish crème fraiche, cucumber, garlic crumb	£9.00
Pork, black pudding & smoked bacon terrine, pickled fennel, apple puree, toast	£8.50
Isle of wight tomatoes, olive tapenade, burrata, salsa verde	£8.00

Salads

Roasted butternut squash, spring onions, quinoa, wild garlic pesto	£13.50
Confit chicken, bacon, cos lettuce, anchovies, Caesar dressing	£14.50

Pub

Ploughman's – Twanger Cheddar, ham, Branston pickle, homemade bread	£13.00
Salt beef & gruyere cheese bap, fries, mixed leaf salad	£13.50
Bath arms beef burger, smoked bacon, mayonnaise, cheddar, gherkin, fries	£14.50
Cider battered haddock, Minted peas, tartare sauce, triple cooked chips, salad	£15.00
Honey roasted ham, Fried duck egg, salad, triple cooked chips	£14.50

Mains

Beetroot fregola, garlic fried spinach, whipped feta cheese, toasted walnuts	£15.00
Pan fried sea bream, cauliflower, Jersey royals, samphire, golden raisin butter	£18.00
Guinea fowl breast, mushroom puree, crispy polenta, Bromham greens, thyme jus	£20.00
28 day aged sirloin steak, truffle hollandaise, rocket, confit carrot, triple cooked chips	£24.00

Sides

Rocket & shallot salad // Minted Jersey royals	£3.50
Garlic & chilli fried greens // Truffled triple cooked chips	£3.50

Please let us know if you have any allergens or require information on any ingredients used in our dishes.

WEBSITE

www.batharmsinn.com

FACEBOOK

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Puddings

Lemon posset, berry compote, shortbread biscuits	£7.00
Vanilla cheesecake, strawberry sorbet	£7.00
Sticky toffee pudding, vanilla ice cream	£7.00
Dark Chocolate Brownie, hazelnut praline, salted caramel ice cream	£7.00
Affogato	£5.50

Cheese

£10 for 3

Westcombe cheddar Unpasteurised, aged 11- 18 months, mellow cheddar

Bath soft Unpasteurised, creamy & organic, citrus twist

Beau vale Pasteurised, rich soft blue cheese

All Served with homemade digestive biscuits, onion chutney, quince jelly & grapes

Prince & Sons Tea & Co

English Breakfast	£2.50
Earl Grey	£2.50
Lemongrass, Lime & Ginger	£3.00
Jasmine Pearls	£3.00
Fresh Mint	£3.00
Chinese Green Tea	£3.00

NBS Coffee

Americano	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£2.50
Macchiato	£2.75
Flat White	£2.75
Cafetière to share	£6.00/£10.00
Ground coffee sachet 250g	£5.00

OUR SUPPLIER OF THE MONTH

Crafty Wolf

We have teamed up with Crafty Wolf to bring you Beckford's Rum & Caramel

Back in Regency Britain rum and toffee were two of the nation's favourite treats, enjoyed by all classes. This long-forgotten recipe combines these two delicious flavours, which both originate from the same plant, into a taste sensation! We think it goes marvellously as a sweet tippie over our affogato!

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Shoot party menu

Amuse bouche

Brixham crab, pickled cucumber, avocado, chicory, lovage

To start

Duck liver & pistachio parfait, redcurrant jelly, brioche crouton
Confit loch duart salmon, Jerusalem artichokes, hazelnuts, samphire

Mains

Bacon & herb crusted red mullet, chorizo & celeriac broth, crispy mussels, nasturtium
(served with saffron potatoes & Bromham greens)
Creedy carver duck breast, confit heritage carrots, crispy leg fritter, ricotta dumpling, wild mushrooms
(Served with duck fat roast potatoes & Bromham greens)

Puddings

Honeycomb parfait, chocolate soil, Italian meringue, strawberry sorbet
Chocolate & Cointreau delice, toasted flaked almonds, blood orange sorbet

Cheese

Selection of local cheeses, home made digestive biscuits, quince jelly, grapes

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A discretionary 10% service charge is added to final bills, 100% of which goes to our staff.

Breakfast menu

From the kitchen

Freshly squeezed orange or apple juice

Selection of seasonal fruit

Locally sourced fresh dairy yoghurt with homemade granola

Variety of cereals

Full English breakfast

Organic free ranged eggs, Locally sourced Sausage, smoked bacon, roasted tomato, slow cooked field mushrooms, baked beans, toast

Cooked breakfast

Smashed avocado & poached eggs on toast.

Sausage sandwich

Eggy bread, maple syrup & crispy bacon

Beef patty, toasted muffin, fried egg

Glazed whisky Porridge, mixed berry compote

Black pudding hash, fried egg

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