



Draught

Butcombe	4.0%
Hornings Ale	4.2%
San Miguel	5.0%
Carlsberg	3.8%
Guinness	4.1%
Thatchers gold	4.8%

Aperitif

Garden G&T
Pink pepper gin, strawberries, tonic
Bloody Mary
Black Cow vodka, spiced tomato juice, celery bitters, black pepper

Homemade Bellini

Cremant, peach puree

Homemade

Garden Spritz	£8.00
Apple, Kiwi and Elderflower cordial, Prosecco	
Homemade Ginger Beer	£3.75
Ginger syrup, fresh lime, soda	

Starters

Cream of broccoli & stilton soup, croutons

Butternut squash tart, herb crème fraiche, sage pesto, feta, poached grapes

Lemon & herb fishcake, shaved fennel, samphire, chilli & lime dressing

Roasts

Rare Roast Beef

42-day aged topside, horseradish sauce

Confit Duck

Slow cooked duck leg, homemade cranberry sauce

Roast Chicken

Chicken from nearby Castlemead Farm, bread sauce

Vegan Roast

Courgette fritti, sage pesto

All roasts are served with seasonal vegetables, broccoli cheese, roast potatoes & gravy

Pub

Beckford beef burger, cheese, burger sauce, beef fat butter, pickles, gem, fries

Cider battered fish and chips, minted crushed peas, tartare, salad

Antipasti board, mixed olives, hummus, crudites, cheddar, chutney, sourdough

Goats curd & truffle gnocchi, Jerusalem artichokes, rainbow chard, smoked almonds

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

WEBSITE
www.beckford.group

FACEBOOK
[@thebatharms](https://www.facebook.com/thebatharms)

INSTAGRAM
[@thebatharmsim](https://www.instagram.com/thebatharmsim)

A discretionary 12.5% service charge is added to final bills, 100% of which goes to our staff



Puddings

The Bath Arms Eton mess

Sticky toffee pudding, salted caramel ice cream

White chocolate & baileys parfait, salted hazelnuts, passion fruit sorbet

Scoop of ice cream or sorbet

Affogato

Affogato - vanilla ice cream with a shot of espresso

Cheese

Westcombe Cheddar – cow's milk, unpasteurised, ages 11-18 months, mellow

Rosary Goats Cheese– goat's milk, Intensely rich, smooth and creamy full-flavoured, tangy finish

Bath soft – A full-flavoured, creamy, organic, Brie-style cheese

Dorset blue vinny- cows' milk, hard, crumbly cheese

All served with homemade digestive & fudges biscuits, chutney & quince

Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemon, Ginger

Mozzo Coffee – Espresso, Americano, Cappuccino, Latte, Macchiato, Cafetière

OUR SUPPLIER OF THE MONTH

The Traditional Meat Co.

We source the beef on our menu from The Traditional Meat Company which is reared just down the road at Parsonage Farm in Farley (a short drive from the pub). The Parsons have been farming the land almost since records began and Jo, the youngest daughter, with her husband Robin founded The Traditional Meat Company in 2009. Luckily for us, they now supply independent restaurants. You'll often see Robin propping up the bar here with a pint. Be careful, if you get him talking about farming, he will keep you there for hours. You have been warned.

We are looking for great staff to join our team. Email Floyd@batharmsinn.com to find out more.

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