



Draught

Butcombe	4.2%
Hornings	4.2%
Guinness	4.1%
Estrella	4.6%
Poretti	5.0%
Tall Tales	4.5%
Beckford lager	4.1%
Ashton Press	4.8%

Cocktails

Beckford Espresso Martini	£10
Beckford Caramel Rum, Espresso, Coffee Liqueur	
Mulled Wine	£6
Red wine, Clove, Cinnamon, Orange Zest, Cardamon, Star Anise	
Spiced Quince Elixir	£12
Sloe gin, Spiced Quince, Lime, Vermouth, Prosecco top	

Wine Specials

Treixadura, Spain	£43
Aromatic, Vibrant & Fruit driven	
Faugères Rouge, Languedoc	£40
Robust, Powerful, & Structured	
Pinotage, South Africa	£47
Savoury, Spicy & Medium-bodied	

Nibbles

Marinated olives	£4.50
Charred padron peppers, smoked salt, lemon oil	£7.50
Roasted nduja hummus, crudites, homemade bread	£8.00
Crispy Cornish brie bites, cranberry compote	£9.00
Braised beef shin & bone marrow croquette, chive emulsion	£8.50

Starters

Sweet potato, lemongrass & coconut soup, gingerbread croutons, curry oil, homemade bread	£8.50
Game terrine, smoked bacon, pistachio, spiced plum chutney, toast	£9.00
Chickpea pancake, crispy chickpeas, pickled red onion & chilli, coriander pesto, lime yoghurt	£9.00
Crispy buttermilk beef, chilli, pickled cabbage & carrot salad, coriander, soy & sesame dressing	£9.50
Chilli fried prawns, heritage carrots, Thai green sauce, lemon gel	£11.00

Roasts

Roast beef	£22.50
28-day aged roasted topside of beef, horseradish sauce	
Roast turkey	
Roasted bronze turkey breast, cranberry sauce	£19.00
Vegetarian roasts	£16.50
Butternut, swede & Westcombe ricotta pithivier, balsamic gravy	
or	
Salt baked celeriac, balsamic gravy	

All roasts are served with honey & mustard parsnips, smashed carrot & swede, garlic fried greens, braised red cabbage, cauliflower cheese, beef dripping roast potatoes, Yorkshire pudding & gravy

Pub

Ploughman's, Wiltshire ham, Twanger cheddar, crudites, wholegrain mustard, bread	£15.00
Wild mushroom handmade pappardelle, Old Winchester, Wiltshire truffle, raw chestnut mushrooms	£17.50
Beck' burger- dry aged smashed patties, glazed sesame bun, cheese, burger sauce, fries	£16.50
Cider battered haddock & chips, tartare sauce, smashed minted peas	£18.00

FOLLOW US ON INSTAGRAM - @thebatharmsinn

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

On your bill you will see a 12.5% discretionary service charge. Please note all our service charge is paid in full to all the staff who work in the pub and helps to ensure our team get a better hourly wage. Thank you.



Puddings

£8.50

Strawberry doughnut, caramel popcorn, crème patisserie, dulce de leche
Spiced apple and mixed berry crumble, stem ginger ice cream
Sticky toffee pudding, salted caramel ice cream
Warm chocolate skillet cookie, vanilla ice cream

Scoop of ice cream or sorbet

£2.00

Affogato

Affogato - vanilla ice cream with a shot of espresso

£6.50

Beckford affogato – Salted caramel ice cream, Beckford salted caramel rum

£8.50

Cheese

3 cheeses £12.50

Westcombe cheddar - smooth all rounded, cave aged Cheddar from Somerset
Vale of Camelot blue – soft & creamy, mellow in flavour & texture from Leicestershire
Pave cobble – ash coated sheep's cheese, creamy with nutty notes

All served with homemade digestives & crackerbreads, chestnut and apple chutney

Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemon, Ginger
Mozzo Coffee – Espresso, Americano, Cappuccino, Latte, Macchiato, Cafetière

Fact of the day

Christmas carols are based on the English tradition of wassailing.

*Would you like to join our friendly team here at The Bath Arms?
Ask for Amy, or send your details to amy@batharmsinn.com*

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