

THE ORANGE ARTICHOKE

NIBBLES

Mixed Olives (VG, DF, GF, NF) (176kcal)	5
Rosemary Focaccia (V, NF) salted butter, evo oil & balsamic dip (867kcal)	5
Smoked House Nuts (DF, GF, VG) (281kcal)	5
Mushroom & Truffle Arancini (NF) truffle mayonnaise, parmesan (449kcal)	9
Dorset Charcuterie (DF, NF) locally produced salami, chorizo, coppa & bresaola, homemade chutney & home-baked focaccia (391kcal)	14

HEARTFELT FAVOURITES

Beer Battered Haddock (DF, NF) skin on fries, peas and tartare sauce (1189kcal)	21
Steak & Eggs (NF, GF) 4oz Flat iron steak, free-range egg, skin-on fries, chimichurri sauce (812kcal)	23
Beef Burger (NF) pretzel bun, cheddar cheese, smoked bacon, caramelised onion, gem lettuce, beef tomato, secret sauce, skin-on fries (1436kcal)	21
Moving Mountains Plant Based Burger (NF, DF, VG) grilled vegetables, pretzel bun, vegan gremolata mayonnaise, skin-on fries (1115kcal)	19
Club Sandwich (NF, DF) grilled chicken, smoked bacon, egg, gem lettuce, tomato & mayonnaise on toasted bread, with skin-on fries (772kcal)	18

SALADS

Caesar Salad (NF) gem lettuce, Caesar dressing, parmesan & croutons (728kcal)	19
Winter Salad (VG, DF) kale, fennel, endive, orange dressing, hazelnut (263kcal)	15
Superfood Salad (NF, DF) mixed leaves, butternut squash, broccoli, pomegranate, mixed seeds, coconut soy yoghurt dressing (728kcal)	16

ADD ONS

Grilled Chicken (NF) (249kcal)	6
Crispy Bacon (GF, DF, NF) (218kcal)	4
Pan-Fried Prawns (GF, DF, NF) (140kcal)	8
Fried Egg (728kcal)	3

SIDES

3 for £12	
Rosemary Salted Fries (GF, DF, NF, VG) (481kcal)	5
Parmesan & Truffle Fries (GF, NF) (573kcal)	5
Mixed Leaf Salad (VG, GF, DF, NF) (150kcal)	5
Brussels Sprouts (NF, GF) crispy pancetta, butter	5
Roasted New Potatoes (NF, GF) 'nduja butter	5
Mashed Potatoes (GF, NF)	5
Invisible Chips 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.	2

STARTERS

Soup of the Day (V, VG) warm focaccia (644kcal)	9
Orange & Artichoke (VG, DF, NF) purée, orange segments, orange & rum dressing (533kcal)	signature starter 13
Burrata (V, GF, NF) caramelised figs, peach gel, endive (493kcal)	14
Chicken Terrine tarragon, apricot & ginger chutney, toasted brioche (212kcal)	10
King Prawns (GF, NF) citrus & 'nduja butter, braised fennel (284kcal)	14

MAINS

Lamb Shoulder (NF, DF) celeriac purée, crispy celeriac, sautéed kale, juniper jus (609kcal)	chef recommends 30
Hake (NF, DF, GF) cannellini bean purée, tenderstem broccoli, braised fennel, orange sauce (252kcal)	23
Georgian Beef Pie (NF) braised beef, celeriac, carrot and swede in a rich jus, baked in puff pastry (645kcal) <i>A comforting British classic inspired by the hospitality traditions of Georgian Bath. Bath's Georgian era was synonymous with hearty British dining and entertaining visitors.</i>	local favourite 22
Pan-Fried Chicken Supreme (NF) squash purée, sautéed Brussels sprouts, honey roast carrot, red wine jus (386kcal)	24
Salt-Baked Celeriac (NF, VG, DF) purée, sautéed winter greens (584kcal)	19
Pumpkin Risotto (V, NF) squash purée, baked feta, sumac, sour butter, sage (811kcal)	19

BERTHA GRILL

Our Bertha Grill is no ordinary oven - cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite.

Our steaks are sourced locally, from Bristol's renowned Buxton Butchers, selected for their exceptional quality, provenance & flavour.

8oz Ribeye (GF, NF) mushrooms & vine tomatoes (765kcal)	32
8oz Sirloin (GF, NF) mushrooms & vine tomatoes (618kcal)	30
ADD A SAUCE	
Peppercorn (GF, NF) (263kcal)	4
Mushroom (GF, NF) (243kcal)	4
Red Wine Sauce (GF, NF, DF) (98kcal)	4
Bearnaise (GF, NF) (270kcal)	4

SUNDAY ROAST 12PM - 5PM

Himalayan Dry Aged Roast Sirloin celeriac purée (1577kcal)	25
Cready Carver Chicken Breast butternut squash purée (921kcal)	22
Celeriac, Leek & Cheddar Pie (V) mushroom gravy (1840kcal)	18

All roasts are served with Yorkshire pudding, roast potatoes, honey glazed heritage carrots, seasonal greens, cauliflower cheese & red wine jus. Vegan options available on request.

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering.

Indicators: (V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) No added Gluten (NF) Nut Free.

'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free.

Guests with severe allergies should consult our team before ordering.