

AUTUMN MENU 2016

PRE DINNER TIPPLES

CLAYTONS KITCHEN KIR ROYALE CRÈME DE CASSIS, ROSE SPUMANTE	£6
PORTER ROYALE CHASE ELDERFLOWER LIQUEUR, HOME MADE CRANBERRY AND JUNIPER REDUCTION, RHUBARB BITTERS AND CHAMPAGNE.	£9

STARTERS/MAIN

BREADS with flavoured butter, Bath lemon rapeseed oil and marinated olives (v)	£5
ROASTED HAND DIVED SCALLOPS and quinoa salad with mustard and honey dressing	£14
ROASTED BUTTERNUT SQUASH, THYME AND SMOKED PAPRIKA SOUP with local chilli rapeseed oil (Bath Harvest) with croutons and locally baked bread (v)	£6
BUTTER ROASTED SCOTTISH GROUSE with celeriac remoulade and crispy artichokes	£10
LAVERSTOKE PARK MOZZARELLA with roasted beetroot(v)	£8
CUTTLEFISH SPAGHETTI with Little Haven Pembrokeshire crab	£9
BRAISED PEDIGREE PORK RILLETTE with pickled apple, fig puree with toasted rosemary focaccia (Bred by Sarah and Robert Buttle, Wiltshire)	£9

MAINS

AUTUMN BLACK TRUFFLE RISOTTO with oyster mushrooms and parsley puree	£12
MARKET FISH with Jerusalem artichoke purée, crushed potatoes, roasted leeks and a Noilly Prat sauce	£18
POT ROASTED GUINEA FOWL SUPREME with autumn truffle risotto and oyster mushrooms	£16
SLOW COOKED SHOULDER OF LAMB with smashed swede and potato and a port wine sauce	£18
SAUTÉED VENISON PAVE with confit shallot dressed cavolo nero, parmentier potatoes and red wine sauce	£16
PAN ROASTED ENGLISH FILLET OF BEEF with pan roasted butternut squash, Savoy cabbage and bacon with red wine sauce and duck fat cooked chips	£23

KITCHEN CLASSICS

MR PARSON'S SAUSAGES with crushed new potatoes, vegetables and onion sauce	£12
GRILLED MARKET FISH with hand cut chips, seasonal vegetables, fish velouté	£15
DELI BOARD BRITISH CHARCUTERIE, smoked salmon, hummus, roasted artichokes, stuffed peppers, baby mozzarella, olives and bread	£14
CHICKEN BREAST SALAD with roasted squash, sun blushed tomatoes and toasted almonds	£12
GRILLED GOAT'S CHEESE AND SQUASH SALAD with sun blushed tomatoes and toasted almonds (v)	£10
COLN VALLEY SMOKED SALMON, baby salad leaves, sweet mustard and dill mayonnaise	£12
LOCAL VENISON STEAK in a toasted seeded bun with tarragon mayonnaise, chips and red onion marmalade	£12

SIDE ORDERS

BREAD AND FLAVOURED BUTTER AND OILS	£5	
ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG	£4
FRIES	SALAD LEAVES with English dressing	
CLAYTON'S CHIPS		

If you have any allergies, please ask for our Allergen Menu.

PUDDINGS

CRISPY COCONUT TUILES with Autumn Blackberries and chestnut cream	£9
PRALINE PARFAIT, apple sorbet and chocolate sauce	£7
CLEMENTINE CRÈME BRULEE with blood orange sorbet and candied almonds	£7
VANILLA PANNA COTTA with warm apple and blackberry compote, oat crumble	£7
SALTED CARAMEL CHOCOLATE MOUSSE with sesame seed ice cream	£8
THREE SCOOPS OF ICE CREAM	£6
Sesame Seed, lavender blossom, Madagascan Vanilla, or Chocolate	
THREE SCOOPS OF SORBETS	£6
Blood orange, Apple, Blackberry, sour cherry	

SELECTION OF BRITISH CHEESE AND BISCUITS	£12
WYFE OF BATH (Organic) - Succulent, nutty and creamy, semi-hard cheese	
BATH SOFT (Organic) - rich creamy soft yielding cheese	
GODMINSTER ORGANIC CHEDDAR - From Bruton, Somerset	
BATH BLUE (Organic) - creamy, smooth blue cheese	
DRIFTWOOD - beautiful texture goats milk cheese from Bagborough, Somerset	
KELSTON PARK ORGANIC - Brie style cheese	

DESSERT COCKTAILS

ESPRESSO MARTINI	£8.50	CHERRY BAKEWELL	£7.95
PORTER ALEXANDER	£7.95		

HOT DRINKS

ESPRESSO	£2.00	INDIAN BREAKFAST ASSAM	£2.60
DOUBLE ESPRESSO	£2.60	EARL GREY	£2.60
LONG BLACK	£2.60	JASMINE GREEN TEA	£2.60
AMERICANO	£2.60	CHINA GREEN TEA	£2.60
CAPPUCCINO	£2.60	PEPPERMINT LEAF	£2.60
FLAT WHITE	£2.60	CITRUS ROOIBOS	£2.60
CAFE LATTE	£2.60	LEMON AND GINGER	£2.60
HOT CHOCOLATE	£3.00		

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**SPECIAL OCCASION / CORPORATE EVENT?
PLEASE ENQUIRE ABOUT OUR PRIVATE DINING & MEETING SPACES**

BY THE GLASS & CARAFE

CHAMPAGNE & SPARKLING	125ML
Prosecco Spumante Veneto	£6.50
Champagne Dericbourg Epernay	£8.50

WHITE	175ML	500ML
Solano Blanco, Bodegas Gallegas 15	£4.50	£12.50
Verdicchio/Colombard, Maison Sabadie 15	£4.75	£12.50
Sauvignon Blanc, Central Valley 15	£5.25	£14.75
Pinot Grigio, Veneto 15	£5.50	£15.50
Chardonnay (un-oaked), Vins de Pays 15	£5.75	£15.75
Chenin Blanc, Stellenbosch 15	£6.00	£16.75
Viognier, Languedoc 15	£6.50	£17.50
Sauvignon Blanc, Marlborough 15	£6.50	£18.00
Chablis Domaine Louis Robin 14	£8.25	£23.50

BY THE BOTTLE

WHITE	Bottle
Solano Blanco, Bodegas Gallegas, Galicia 15	£18.00
Verdicchio/Colombard, Maison Sabadie 15	£18.75
Rocca Trebbiano, Puglia 15	£19.00
Sauvignon Blanc, Central Valley 15	£22.00
Pinot Grigio, Veneto 15	£23.00
Chardonnay (un-oaked), Vins de Pays 15	£23.50
Chenin Blanc, Stellenbosch 15	£24.95
Viognier, Languedoc 15	£26.00
Sauvignon Blanc, Marlborough 15	£27.00
Gavi, Piemonte 15	£29.00
Picpoul de Pinet, Les Courtelles 16	£29.00
Pinot Blanc, Alsace 14	£31.00
Mâcon La Roche Vineuse, Burgundy 15	£32.00
Chablis Domaine Louis Robin 14	£35.00
Sancerre Domaine Tinel-Blondelet, Loire 15	£41.00
Chardonnay, Gippsland 12	£42.00
Chablis 1er Cru, Domaine Bouchard 13	£49.00
Meursault, Burgundy 14	£60.00
Chassange Montrachet 1er Cru 14	£75.00

ROSE

Pinot Grigio Veneto 15	£22.00
Mon rose, Languedoc 15	£25.00

CHAMPAGNE & SPARKLING

Prosecco Spumante N.V. Brut Veneto	£27.50
Champagne Dericbourg N.V Brut Epernay	£42.00
Champagne Taittinger N.V.Reins	£65.00
Dom Perignon 2006	£195.00

ROSE	175ML	500ML
Pinot Grigio Veneto 15	£5.25	£14.75
Mon Rose, Languedoc 15	£6.25	£17.75

RED	175ML	500ML
Tempranillo, Bodegas Gallegas 15	£4.50	£12.50
Merlot, Central Valley 15	£5.00	£14.00
Cabernet Sauvignon, Robertson 14	£5.25	£14.75
Montepulciano D'Abruzzo 15	£5.50	£15.75
Malbec, Mendoza 15	£6.00	£16.75
Pinot Noir, Pays D'Oc 15	£6.00	£16.75
Rioja Bodegas, Lacrimus 15	£6.25	£17.50
Pinot Noir, Clarksburg 14	£7.00	£19.50

RED

RED	Bottle
Tempranillo, Bodegas Gallegas, Galicia 15	£18.00
Sangiovese, Puglia 15	£18.75
Merlot, Central Valley 15	£21.00
Cabernet Sauvignon, Robertson 14	£22.00
Carignan, Pays D'Oc 15	£23.00
Montepulciano D'Abruzzo 15	£23.50
Malbec, Mendoza 15	£25.00
Pinot Noir, Pays D'oc 15	£25.00
Shiraz Viognier, Sotherton 15	£26.75
Rioja Bodegas, Lacrimus 15	£26.00
Côtes du Rhône, Les Combelles, Rhone Valley 14	£27.00
Pinot Noir, Clarksberg 14	£29.00
Chateau Talaise, Bordeaux 14	£30.00
Malbec Reserve, Valcheta 13	£30.00
Chianti Classico, Querciavalle 11	£31.00
Fleurie, Cru Beajolais 13	£32.50
Chateau Puy Bonnet, St Emilion 13	£38.00
Gigondas, Domaine de la Maurelle 12	£45.00
Brunello, Tuscany 09	£58.00
Clos du Marquis St. Julien, Bordeaux 08	£60.00
Nuits-Saint-Georges 1er Cru	
Dom Cheillon 'Les Crots' 10	£65.00

SWEET

SWEET	75ml	375btl
Sauternes Chateau Simon 10	£4.95	£27.00