



25 MILE MENU

We have added a £1 voluntary donation to your bill to help raise vital funds for a local charity we feel very strongly about – Jamie's Farm. Their transformative five-day residential and follow-up programme acts as a catalyst for change, helping young people thrive at school and beyond. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Registered Charity No. 1129544

GARDEN BITS - £4.95 each

Nettle Hummus & Flatbreads
Wild Garlic Crispy Risotto

PIGGY BITS - £4.95 each

Hock Eggs & Colemans Dressing
Honey & Chilli Pork Belly

FISHY BITS - £4.95 each

Mackerel Pate & Croutons
Smoked Cod's Roe & Garden Vegetables

GARDEN, GREENHOUSE & POLYTUNNEL

"A Selection Of Our Garden Based Dishes, Mostly Picked This Morning"

Wye Valley Asparagus
White Lake Goat Curd & Garden Herb Dressing £14

Buffalicious Mozzarella
Garden Lovage Mayo & Pickled Nicola Potato £15

Salt Baked Cylindra Beetroot
Forced Rhubarb Dressing & Almond Cream £9/£18

Agria Potato & Asparagus Soup
Mizuna Dressing £9

STARTERS (OR BIGGER!)

Slow Braised BBQ Beef Brisket
Celeriac & Garden Herb Slaw £14

Grilled Wild Sea Bass
Zacks Mooli & Blackmore Vale Yoghurt £15

Tempus Spiced & Cured Coppa
Belton Leeks Chutney & Garden Pickles £15

'Crystal Sea' Monkfish Carpaccio
Forced Garden Sea Kale, Capers & Lemon £16

THE MENDIP HILLS

Green Split Pea Fritters
Garden Pea, Radish & Mustard Frills £20

Castlemead Farm Chicken Leg
Walled Garden Leeks & Smoked Bacon
£26

'Tenacity' Whole Plaice
Preserved Tomato Sauce & Mussels £32

Chargrilled Sweetheart Cabbage
Crispy Agria Potato & Garden Bay Cream
£21

Newton Farm Pork Loin
Broad Bean Tip, Turnip & Black Pudding £28

Line Caught Sea Bream
Curried Lentils & Black Kale £27

Mustard Frill Pesto Risotto
'O Mile' Mushroom & Sheep Rustler £10/£19

Shorthorn Wiltshire Lamb Fillets
Roasted Baby Gem & Apple Mint £30

West Coast Seafood Pie
Cod, Trout & Pollock £26

SIDES £5.50

Buttered Jazzy Potatoes
Polytunnel Garden Salad

Glazed Chioggia Beetroot
Steamed Garden Greens

Thrice Cooked Chips
Tobacco Onions

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements, or calorie content.
We hope you enjoyed the food and service; we add a suggested 12.5% gratuity to your bill.
If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

Somerset is famous for its food and drink, with more than 8,500 farmers and food producers based in the county, more than any other county in the UK, and we are lucky enough to work with some of the best! Read about some of them here...

Eades

Tucked behind the grade I listed Royal Crescent is a jewel in Bath's architectural crown; a tiny greengrocers shop made from two garages knocked together. Owner and Fifth Generation Greengrocer, Mike Eades owns 2.5 acres in nearby Swainswick where he grows a variety of veg including broccoli, cauliflower, potatoes - and, surprisingly, Christmas trees.

Glastonbury Ales

Our talented bar team worked with the brewers at Glastonbury Ales to create 3 beers exclusively for us that are brewed using herbs from our Kitchen Garden. Our Garden Ales include a Golden Ale that is brewed using our silver thyme - you can't get more 25-mile than that!

Heavenly Hedgerows

Heavenly Hedgerows produce award-winning gourmet jellies, jams and liqueurs, mostly from hand-picked local wild plants and berries.

Langley Chase Organic Farm

An organic farm just outside of Chippenham that breeds and rears the rare breed, Manx Loaghtan, and supplies us with this beautiful lamb for our menu. The farm is run by Jane Kallaway and her family and has won awards at the National Organic Food Awards every year since 2001.

Belu Water

We're proud partners of Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. Half of this goes straight to Belu, a social enterprise that gives 100% of its profit to WaterAid to transform lives worldwide with clean water, so together we can change at least one life every day.

Godminster Cheese

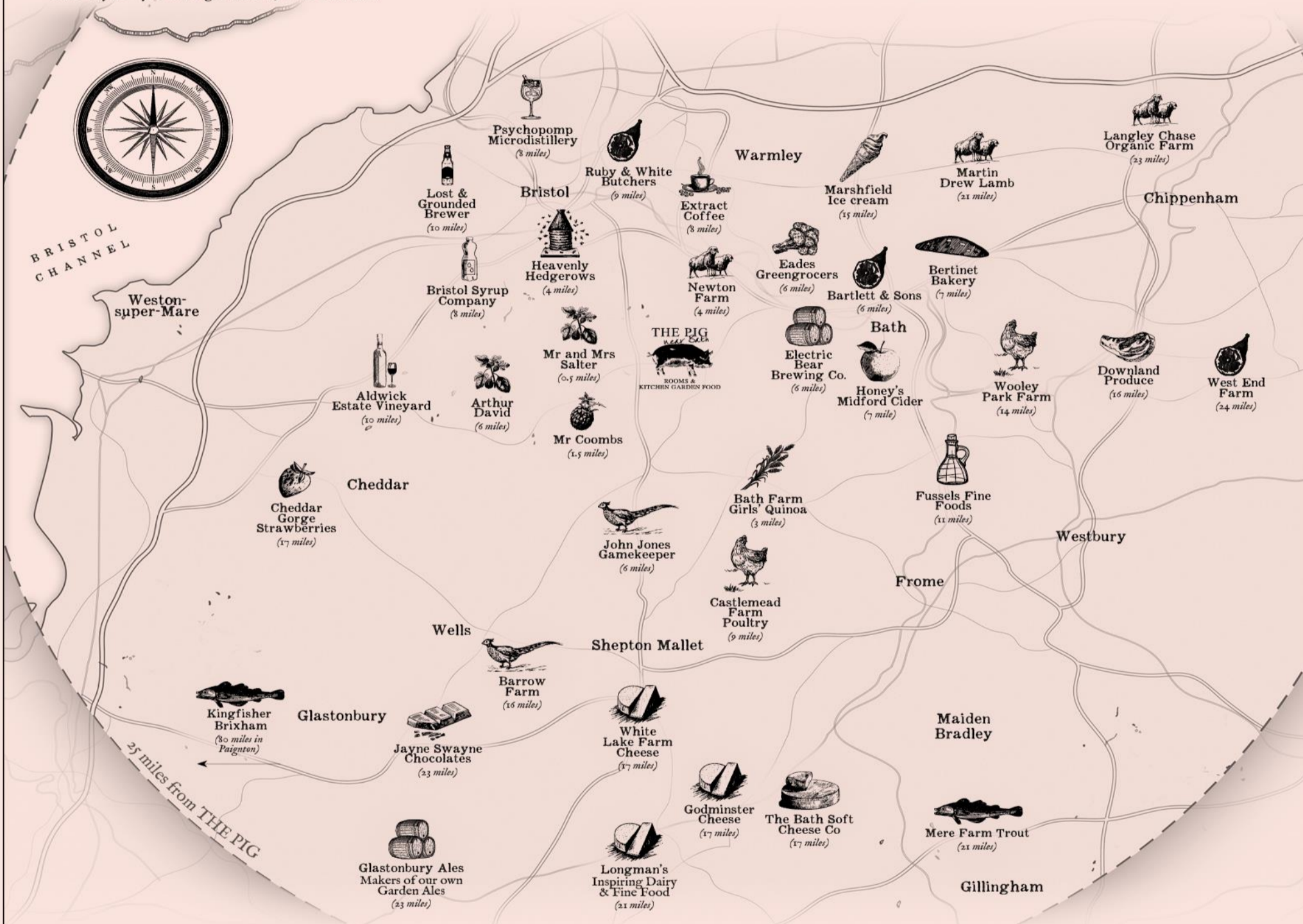
Godminster is in Somerset and records show that there has been a dairy farm here for over 100 years. Now home to Richard Hollingbery and his family's dairy farm, Richard decided to go organic in 1996, convinced this was the best way to make a difference. By combining balanced farming practices and creative thinking with pure organic ingredients they create premium products of timeless appeal.

Longman's

Sarah Longman and her family at North Leaze Farm supplies us with award winning butter, make our Vale of Camelot blue cheese and source the very best cheeses on offer in the west for our cheeseboard.

Bertinet Bakery

The Bertinet Bakery & Café brings Bath the very best of French baking, courtesy of renowned French chef and baker, Richard Bertinet.



Kitchen Garden

This is a place that is all about the Kitchen Garden... everything is driven by produce from the garden on any given day. The menus will change by the minute depending upon what the forager turns up with and what our Kitchen Garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the seasons and influenced by the Mendip Hills - these are the drivers of our food style.

Orchard & Estate

Apple and pear trees; walnut trees; medlar trees. Soft fruits including figs, apricots, greengages, peaches and plums.

Deer Park

Approx 30 acres of our estate is dedicated to our own herd of fallow deer. Numbering 'close to' a hundred, they regularly feature on our menu.

Smoke House

We smoke our salmon on site in the Smoke House with a blend of honey, white pepper, lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top-quality natural salmon.

Mushroom House

Our Kitchen Garden team maintain and upkeep our mushroom house, complete with its own viewing window. Chef's favourite are oyster mushrooms but we plan to have a go with all sorts of varieties!

Fruit Cages

In the Kitchen Garden we have three fruit cages. This will produce an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, tayberries, Japanese wineberries, green, yellow and red gooseberries, red, white, pink and black currants.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kunekunes who are our resident pet pigs - plus chickens and quails laying eggs daily!

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants. We have heated beds and growing lights to produce the right environment for year round production.

Our 25-mile menu means we can be 100% honest about the provenance of our ingredients - at least 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden. We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

