



## Draught

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

## Cocktails

<b>Fig Leaf Boulevardier</b>	<b>£10</b>
Fig Leaf Infused Bourbon, Campari, Sweet Vermouth	
<b>Beckford Espresso Martini</b>	<b>£10</b>
Beckford Caramel Rum, Espresso, Coffee Liqueur	

## Wine Specials

<b>Ailala Ribeiro, Spain</b>	<b>£43</b>
Aromatic, vibrant & fruit driven	
<b>Pinotage, South Africa</b>	<b>£47</b>
Savoury, spicy & medium-bodied	

## Nibbles

Homemade bread, salted butter, rapeseed oil & balsamic	£3.50
Charred Padron peppers, smoked salt, lemon oil	£7.50
Roasted nduja hummus, crudites, bread	£8.00
Braised beef shin & bone marrow croquette, chive emulsion	£8.50
Baked camembert, cranberry compote, toast	£10.00

## Starters

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

## Pub

Ploughman's, Wiltshire ham, Twanger cheddar, crudites, wholegrain mustard, homemade bread	£15.00
Crispy portabello mushroom burger, gochujang mayo, pickled red cabbage, vegan feta, rosemary fries	£15.50
Beck' burger- dry aged smashed patties, glazed sesame bun, cheese, burger sauce, maple bacon, fries	£16.50
Wild venison burger, redcurrant jelly, pickles, gochujang mayo, rosemary fries	£16.50
Cider battered haddock & chips, tartare sauce, curry sauce, smashed minted peas	£18.00
Turkey & pancetta casserole, creamed mash, garlic fried greens	£18.50

## Main

Charred winter cabbage, spiced Israeli cous cous, romesco, chestnut & pomegranate dressing	£17.50
Wild mushroom handmade pappardelle, Old Winchester, truffle oil, raw chestnut mushrooms	£17.50
Pan fried sea bream, saffron braised fennel, shellfish bisque, sprouts, split turnip velouté, bitter leaves	£25.00
Dartmoor venison striploin, smoked pancetta, sauerkraut, celeriac, confit kohlrabi, blackberries	£28.00
28 day aged rump steak, charred red peppers, mixed leaf salad, peppercorn sauce, chips	£25.00

## Sides

Fries / Truffle fries / Shallot & radish mixed leaf / Truffle mac 'n' cheese / Chilli & garlic fried greens	£5.00
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*Please let us know if you have any allergies or require information on any ingredients in our dishes*

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



### *Puddings*

Chocolate & kirsch cherry trifle, Chantilly cream, candied zest	£8.50
Rum roasted pineapple, coconut semifreddo, mango & chilli salsa, passionfruit, white chocolate soil	
Apple & cinnamon doughnut, caramel popcorn, crème patisserie, dulce de leche	
Sticky toffee pudding, salted caramel ice cream	
Scoop of ice cream or sorbet (v/vg)	£2.00

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### *Affogato*

Affogato, vanilla cream ice cream with a shot of espresso	£6.50
Beckford affogato, salted caramel, espresso, Beckford rum	£9.50

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### *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, crackerbread, apple & chestnut chutney*

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### *Festive Treats*

Mince pie slice, clotted cream	£6.50
Warm chocolate skillet cookie	
Port & stilton	

### *Tea & Coffee*

Prince & Sons loose leaf tea - English Breakfast, Earl Grey, Mint, Green, Chamomile  
Mozzo Coffee - Espresso, Americano, Cappuccino, Latte, Macchiato, Cafetière

### *Fact of the day*

Tinsel was originally made with real silver.

*Wi-Fi code – Bath1736*

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

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