

## BREAD

Bertinet sourdough,  
English salted or  
French unsalted butter,  
or olive oil

£2

THE FINE CHEESE Co.  
BATH ENGLAND

# LUNCH

Served from 11.30am until 2.30pm (3.30pm on Fridays and Saturdays)

## BREAD & OLIVES

Bertinet sourdough,  
mixed Provençal olives

£4

## SEASONAL DISHES

### PERSIAN STYLE BRAISED CHICKEN AND FENNEL STEW

Coriander, Pomegranate

£10.50

WINE PAIRING: *El Ternero Rioja*

### PORCINI MUSHROOM AND TRUFFLE RISOTTO

Parmigiano Reggiano shavings

£10

WINE PAIRING: *Prosecco Treviso Brut*

### BAKED AUBERGINE

Spiced Bulgur salad, raisins, parsley

£9.50

WINE PAIRING: *Coteaux d'Aix en Provence Rosé*

### CLASSIC SMOKED HADDOCK CHOWDER

Hobbs House wholemeal bread

£13

WINE PAIRING: *Viento Aliseo Viognier 'biodynamic'*

### TORCHED ATLANTIC SMOKED SALMON

Dill crème fraîche, mixed leaves

£11

WINE PAIRING: *Arcolan Gros Manseng/Columbard*

### ALTO ADIGE SPECK (CURED LIGHTLY SMOKED HAM)

Toasted Bertinet sourdough, red wine & fig sauce, Radicchio salad

£11

WINE PAIRING: *Corbières Château Fabre*

## HOUSE-MADE SOUP

Bertinet sourdough, English salted  
or French unsalted butter

£8

## HOUSE-MADE QUICHE

Dressed mixed green leaves

£10.50

## CHEESE PLATES

### CHEESEMONGER'S CHOICE

Three cheeses chosen for you,  
*The Fine Cheese Co.* crackers and chutney

£13 for 1 | £25 for 2

### BESPOKE

Three cheeses chosen by you,  
*The Fine Cheese Co.* crackers and chutney

£15 for 1 | £29 for 2

## CHARCUTERIE PLATES

### OUR CHOICE

Three meats chosen for you, olive oil,  
balsamic vinegar

£13 for 1 | £25 for 2

### BESPOKE

Three meats chosen by you, olive oil,  
balsamic vinegar

£15 for 1 | £29 for 2

CHARCUTERIE WINE PAIRING: *Provence Rosé or Rioja*

*\*All our dishes are made to order using fresh ingredients. All cheeses and most ingredients are available to buy from our shop.*

*Please ask your server. Please let a member of our team know of any dietary or allergy requirements.*

*A discretionary 10% service charge will be added. Please ask your server to remove it if you prefer. All the money goes to the floor and kitchen teams.*

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## TOASTED SANDWICHES

### CROQUE MONSIEUR

Wiltshire boiled ham, Gruyère, Dijon mustard, toasted Hobbs House bread, béchamel sauce, mixed leaves £12

### CROQUE MADAME

Croque Monsieur, Haresfield Farm fried egg, mixed leaves £13

### MOZZARELLA DI BUFALA

Fresh basil, sun-blushed tomatoes, ciabatta, mixed leaves £9

### WILTSHIRE HAM & TALEGGIO

The Fine Cheese Co. onion chutney, ciabatta, mixed leaves £9

## SANDWICHES

*Hobbs House Bakery brown or Bertinet sourdough*

### HARESFIELD FARM ORGANIC FREE-RANGE EGG

Mayonnaise, fresh chives, mixed leaves £8

### COTSWOLD FARM FREE-RANGE CHICKEN BREAST

Cranberry sauce, pine kernels, mayonnaise, mixed leaves £8.50

### CLASSIC BLT

Smoked streaky free-range H G Walter bacon, mayonnaise, fresh heritage tomatoes, mixed leaves £8.50

### WOOKEY HOLE CAVE-AGED CHEDDAR

Miller's Ale chutney, mixed leaves £8.50

### PROCIUTTO COTTO (COOKED ITALIAN HAM) AND OGLESFIELD CHEESE

The Fine Cheese Co. pickled shallots, mixed leaves £8.50

### LINE-CAUGHT SERRATS BONITO TUNA

Dill, shallots and caper mayonnaise, mixed leaves £9

### LOCALLY SOURCED BEEF SIRLOIN (MEDIUM-RARE)

House-made horseradish cream, pickled walnuts, organic watercress £8.50

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