

PUDDINGS & CHEESE

Chocolate mousse, salted caramel, peanut brittle 6.5

Pear & almond tart, clotted cream 6.5

Garden apple & plum crumble, vanilla custard 6.5

Iced berries, white chocolate sauce 4

Lemon verbena granita 4

Westcombe cheddar, Mere Park blue, Renegade Monk, quince, rye crackers 9

Chocolate salami 4

*Dark chocolate, almonds, pistachio &
biscuit - perfect with coffee*

Affogato 5

*Homemade vanilla ice cream,
shot of espresso*

UNDER 12's

Choose a main, an ice cream & a drink 10

Castlemead Farm chicken, mixed leaves, chips

Kids RBG cheese burger, chips

Boiled hens eggs, soldiers

Ice cream cone - vanilla/dark chocolate/ewe's milk

Fresh apple juice/Milk/Homemade lemonade

AFTERNOON TEA

served from 2pm - 4.45pm

Gluten & dairy free dark chocolate & almond cake, cream 5

Flapjack 2.5

Pecan chocolate brownie 4

Chocolate chip cookie 1.5

BRUNCH

Served until 12pm

| | |
|---|-----------------------------|
| Home cured bacon & fried egg, brioche roll 6 | Double chocolate muffin 3 |
| Field mushrooms, seeded toast, poached eggs (v) 8 <i>with home cured bacon 10</i> | Lemon & poppy seed muffin 3 |
| | Kedgeree 10 |

TODAY’S SANDWICH

Served from 12 noon until 3 pm

| |
|--|
| Open steak sandwich, horseradish, rocket, chilli, sourdough & chips 10 |
|--|

NUTRI JUICES

served until 4.45pm

| |
|----------------------------------|
| Fennel, cucumber, apple, mint 5 |
| Spinach, celery, apple, ginger 5 |
| Carrot, apple, pear, parsley 5 |

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate

TO START

| |
|--|
| Home cured charcuterie, buffalo mozzarella, flatbread, olives, cornichons 12 |
| Homemade merguez sausages, smashed white beans, harissa 9 |
| Chicken wings, sweet chilli sauce 8 |
| Crispy John Dory, tartar sauce 8 |
| Beetroot cured salmon, guacamole, soured cream, pickled onions, flatbread 9 |
| Buffalo mozzarella, roast squash, tomato, black olives 8 |
| Chickpea hummus, flatbread, marinated olives (v) 6 |
| Homewood halloumi, tenderstem broccoli, chermoula, chilli (v) 8 / 12 |
| Goat broth, dumpling 5.5 |

MAINS

| |
|---|
| RBG burger, pickles, onion, home cured bacon, Godminster smoked cheddar, chips 14 |
| ½ Castlemead Farm chicken, chimichurri, Caesar dressing, chips 16 |
| Double lamb chop, white beans, cavolo nero 16 |
| Spiced Moroccan beef, couscous, flatbread, toasted almonds, yogurt 15 |
| Pork chop, roast carrots, mashed potato, Burrow hill cider 16 |
| Sea bass, slow cooked fennel, potato al forno, spicy tomato 18 |
| Hake, lentils, spinach, aioli 17 |
| Wild mushroom risotto, pangratatto (v) 12 |
| RBG kitchen salads - selection of all our Kitchen Salads (v) 12 |

FROM OUR SALT ROOM

| | |
|--|---------|
| Our beef is Hereford x Aberdeen Angus dry aged in the Salt Room (41 days old) | |
| Sirloin 30 | Rump 26 |
| <i>Our steaks are served with chips & watercress</i> | |
| Butter or Sauce 2 <i>Horseradish sauce/Peppercorn sauce/Garlic butter/Mushroom & tarragon butter</i> | |

| |
|---|
| Chateaubriand 550g 66 |
| Tomahawk steak 900g 52 1kg 58 1.1kg 63 1.4kg 81 |

Our sharing steaks are served with peppercorn sauce, chips, rocket & Parmesan

KITCHEN SALADS

| |
|---|
| Apple, fennel, celeriac, hazelnuts (v) |
| Spiced aubergine, yogurt, chilli (v) |
| Red cabbage, beetroots, capers, chervil, crème fraîche (v) |
| <i>Kitchen Salads 4</i> |

SIDES

| |
|-----------------------------|
| Primrose Cottage leaves (v) |
| Chips (v) |
| <i>Sides 3.5</i> |