



bath ales

The Wellington

Starters

Ham hock & mustard terrine, herb & radish salad, red onion jam (GFO)	6.00
Cornish crab cake, Dorset watercress, pickled fennel	6.00
Wye Valley asparagus, crispy duck egg, béarnaise sauce (v, GFO)	6.50
Cured salmon, capers, pickled shallots, pea shoots, harvester toast (GFO)	7.00
Twice-baked goat's cheese soufflé, hazelnut & spring leaf salad, onion marmalade (v)	5.50

Mains

'Gem' ale-battered fish & chips, mushy peas, tartare sauce	12.20
The Wellington burger, seeded bun, gem lettuce, beef tomato, burger relish, proper chips <i>(Add cheese, bacon or onion ring for 1.00)</i>	10.50
Chicken, leek & bacon pie in suet pastry, seasonal vegetables, gravy, mash or chips	12.50
8oz Flat iron (served sliced) roast tomato, flat mushroom, onion rings, proper chips (GFO) <i>(Add a choice of béarnaise, peppercorn sauce or garlic butter)</i>	15.00
Pork tenderloin, wild garlic dauphinoise potato, chantenay carrots, cider gravy (GF)	13.50
Slow cooked beef short rib, horseradish mash, curly kale, bacon, onion & mushroom sauce (GF)	15.00
Mussels cooked in 'Bounders' cider, chunky bread or proper chips (GFO)	11.00
Wild mushroom, truffle & wild garlic risotto (V, GF)	10.00

Sides made to order (v) - 3.20

Chips (GF)	Carrots (GF)
Mash (GF)	Greens (GF)
New potatoes (GF)	Local mixed leaf salad (GF)
Onion rings	Tomato salad (GF)

Puddings made with love

Vanilla panna cotta, poached rhubarb, shortbread crumb (GFO)	5.50
Chocolate mousse pot, honeycomb, spiced biscuits (v, GFO)	5.50
Flourless orange cake, orange syrup, chocolate ice cream (v, GF)	5.50
Jude's ice cream, shortbread (v, GFO)	4.50
British cheese selection, chutneys, biscuits and accompaniments (GFO)	7.50

(v) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option available

Some of our dishes may contain allergens – please ask a member of staff for more details. A 10% discretionary service charge will be added to the final bill for groups of 8 or more.

The Hop Pole, Bath The Salamander, Bath The Swan, Swineford The Wellington, Bristol The Grapes, Oxford