



Cocktails *(as you like)*

Negroni	10
Paloma	10
Old fashioned	12
Martini	12
Sours	12

Wine of the week

Beaujolais, Bon Avrivage

Beaujolais-Villages, France
A delicious blend of cherries, red
currants and pomegranate.
 8 / 175ml

Homemade

Ginger Beer	5
<i>Ginger syrup, lime juice, soda</i>	
Burnt Apple Spritz	
<i>Apple Caramel, thyme, lemon, soda</i>	5

Bar Snacks

Olives	5
Almonds	5
Brown bread & butter	4
Cheese straws	5
Crackling, rhubarb sauce	5
Chilli pickled shellfish	6
Haggis on toast	7

Starters

Spiced beetroot soup, Rosary, pickled beetroot	7
Venison terrine, fruit toast	8.5
Devilled kidneys, fried slice	8
Poole Bay clams & smoked Wiltshire bacon	11

Roast

Lyons Hill Farm 'Aurox' beef rump, horseradish sauce	25
Braised hogget shoulder, mint sauce	25
Cauliflower steak, mushroom gravy	20

Served with roast potatoes, carrots, parsnips, celeriac, greens, cauliflower cheese, Yorkshire pudding & gravy

Pub

Fish pie, curry spice, haddock, trout, mussels, quail eggs	14
Gammon chop, Fenton farm egg, salt baked pineapple	16
Dairy cow burger, relish, black garlic, lettuce, pickles	14

Sides

Roast potatoes Chips	4
Paggett's carrots, Somerset feta, spiced seeds	5
January king cabbage, Wiltshire bacon, brown butter	5
Cauliflower cheese	7
Parsnips, Old Winchester, garlic mayo	6
Gem lettuce, buttermilk, seeds	4

Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot

WEBSITE
www.beckford.group

FACEBOOK
[/thebatharms](https://www.facebook.com/thebatharms)

INSTAGRAM
[@batharmsimm](https://www.instagram.com/batharmsimm)

Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

Rhubarb trifle	8
Baked cheesecake, blood orange	7
Malt chocolate, crème fraiche, hazelnuts	9
Trinity burnt cream	8

Cheese

3 for 14

Westcombe Cheddar, Somerset

Unpasteurised, hand crafted traditional cloth bound cheddar

Beenleigh Blue, Devon

Blue sheep's milk cheese, with a lemony sweetness & moist, crumbly texture

Bath Soft, Somerset

Soft & creamy brie style cheese, with a soft, white rind & a luxuriously creamy centre

All served with crackerbread, digestives, celery, grapes, apple & fig chutney

'Not quite full'

Sorbets - lemon, blackcurrant, blood orange	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, fairings	9
Petit four - dark chocolate peppermint creams, blood orange pastilles	7

Digestif

pudding wine - Sauternes Black Muscat	9.5 / 7.25
aperitif - Espresso Martini Negroni	12

Hound Notice

Pepper & Frank are our lovely pub dogs. Please throw them a ball, but not a treat.

When enjoying a walk around the village please be mindful of surrounding wildlife. You must keep your dog under close control at all times and strictly on a lead around livestock.

Wifi password: @thebradleyhare

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