

# Evening Sample Menu

5pm to 10pm



## Starters

Deep fried parmesan and chive polenta balls (V) £5.50

Soup of the day with warm bread (V) £5

Breaded halloumi fries with a sweet chilli dip (V) £4.95

Vegan scallops on a bed of minted pea puree topped with pea shoots (VE)(GIF) £5.95

Caerphilly and west country cider rarebit on sourdough bread (V) £6.25

Somerset county terrine made with our Emperor pale ale, served with fruit chutney and warm sourdough £5.50

## Mains

Posh lamb kebab with red cabbage slaw, minted yoghurt and picked root vegetables £13

Moroccan spiced fish kebab with fennel slaw, pickled gherkins and a lemon mayonnaise £13

Falafel kebab wrap, avocado, pickled red cabbage, mixed salad, khobez bread, lemon tahini, harissa and hummus dressing (V) £11

Vegan Jambalaya (VE) £9

8oz Bavette steak with skin on fries, grilled tomato, baked field mushroom and homemade onion rings £13.25

Old Mill honey roast ham, fried eggs and pineapple chutney, with mixed salad and hand cut chips (GIF) £12

Half pounder burger with cheese and bacon, skin on fries, salad and burger relish £11.50

Gluten ingredient free beer battered fish, with hand cut chips, minty garden peas and lemon (GIF) £12

Home smoked pork ribs smothered in our Ostiarius porter based BBQ sauce, served with skin on fries and slaw £16

Pan fried Seabass fillet topped with oriental vegetables in a soy, sesame and honey dressing, served with new potatoes (GIF) £12

## Sharing Boards

The Chefs Board £20

Somerset county terrine made with our emperor pale ale, lamb samosa, smoked sausage, salami Milano, baby bocconcini, applewood smoked Cheddar, sun-blush tomatoes, pickles, warm sour dough bread, celery sticks, oils and dips

The Gardeners board £19

Halloumi fries, confit cherry tomatoes, deep fried parmesan and chive polenta balls, baby bocconcini, peppers, spring onions, sour cream, guacamole, warm sour dough bread (V)

## Sides

Homemade onion rings with BBQ sauce (V) £5

Hand cut chips (V) 3.25 | Add cheese or bacon for £1 each |

Mug of salad with sweet mustard French dressing (V) £2

All dishes may contain nuts, fish may contain bones. Please make your server aware if you have any food allergies or dietary requirements. All food is fresh and homemade, please note that during busy periods there may be a wait on food. We appreciate your patience. V = Vegetarian, VE = Vegan, GIF = Gluten Ingredient Free. As our kitchen contains gluten, we cannot guarantee our food is 100% gluten free. Full allergen information is available on request. 10% optional service charge will be added to bills for 10 guests or more. 100% of any tips/service charge left by you go to the staff who served you.

# Lunch Sample Menu

12pm to 3pm



THE  
BATH  
BREW  
HOUSE

## Light Bites

Deep fried parmesan and chive polenta balls (V) £5.50

Soup of the day with warm bread (V) £5

Breaded halloumi fries with sweet chilli dip (V) £4.95

Vegan scallops on a bed of minted pea puree topped with pea shoots (VE)(GIF)

Caerphilly and west country cider rarebit on sourdough bread (V) £6.25

Mini crab cakes with a spiced tomato relish £6.25

Somerset county terrine made with our Emperor pale ale, served with fruit chutney and warm sourdough £5.50

## Mains

Half pounder burger with cheese & bacon, hand cut chips, salad and BBQ sauce £11.50

Old Mill honey roast ham, fried eggs and pineapple chutney, mixed salad and hand cut chips (GIF) £12

Home smoked pork ribs smothered in our Ostiarius porter based BBQ sauce, served with skin on fries and slaw £16

Gluten ingredient free beer battered fish with hand cut chips, minty garden peas and lemon (GIF) £12

Falafel kebab wrap, avocado, pickled red cabbage, mixed salad, khobez bread, lemon tahini, harissa and hummus dressing (V) £11

## Sandwiches £6.95

Add a handful of hand cut chips for £1.50

Grilled avocado & red peppers, harissa hummus, rocket and coriander leaves served on warm sourdough (VE)  
Add chicken for £1

BBH Club sarnie, chicken, bacon, ham and mayo

Fishfingers served in a brioche bun

Smoked brisket with BBQ sauce served on a brioche bun

Pulled jack fruit with BBQ sauce served on a brioche (VE)

## Sharing Boards

The Chefs Board £20

Somerset county and BBH emperor terrine, lamb samosa, smoked sausage, salami Milano, baby bocconcini, applewood smoked Cheddar, sun-blush tomatoes, pickles, warm sour dough bread, celery sticks, oils & dips

The Gardeners board £19

Halloumi fries, confit cherry tomatoes, deep fried parmesan and chive polenta balls, baby bocconcini, peppers, spring onions, sour cream, guacamole, warm sour dough bread (V)

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