



Cocktails *(as you like)*

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| Negroni | 10 |
| Paloma | 10 |
| Old fashioned | 12 |
| Martini | 12 |
| Sours | 12 |

Wine of the week

Domaine Lafage, Miraflores
 A juicy pale rosé, with strawberry,
 citrus and orange peel aromas
 10 / 175ml

Homemade

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| Gingerbeer | 5 |
| <i>Ginger, soda, sugar syrup</i> | |
| Strawberry Lemonade | 5 |
| <i>Lemon juice, strawberry & elderflower syrup, soda</i> | |

Bar Snacks

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| Olives | 5 |
| Almonds | 5 |
| Homemade bread & butter | 5 |
| Broad bean hummus, seeds, crackers | 6 |
| Sausage rolls, mustard mayo | 6 |
| Crispy shallot rings, garden oregano mayo | 7 |
| ½ pint of (shell on) prawns, marie rose, lemon | 13 |

Starters

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| Chilled beetroot soup, feta, pickled chilli | 7 |
| Wiltshire pigeon, smoked beetroot mayo, leek dressing | 9 |
| I.O.W. tomatoes, garden herbs, ricotta | 10 |
| Smoked Chalk Stream trout, horseradish yoghurt, watercress | 12 |
| Somerset beef ragu, watercress, duck fat toast | 10 |

Roast

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|---|----|
| 'Aurox' beef sirloin, horseradish sauce | 27 |
| Braised lamb shoulder, mint sauce | 25 |
| Porchetta, apple sauce | 23 |
| Cauliflower steak, green caper sauce | 20 |
| <i>Served with roast potatoes, carrots, green beans, roast onion, greens, cauliflower cheese, Yorkshire pudding & gravy</i> | |

Pub

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| Brixham sole (on the bone), capers, tomato butter | 18 |
| Aurox dry aged beef burger, onions, cheddar, black garlic mayo | 13 |

Sides

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| Garlic roasted potatoes | 5 |
| Chips | 5 |
| Cauliflower cheese | 6 |
| Heritage carrots, herb ricotta | 7 |
| Greens, smoked chilli salt | 5 |
| Gem lettuce, buttermilk, seeds | 5 |

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

| | | |
|--|---|--|
| WEBSITE | FACEBOOK | INSTAGRAM |
| www.beckford.group | /thebradleyhare | @bradleyhare |

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



Puddings

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|---|---|
| Tarragon set cream, Cheddar Valley strawberries, oats | 8 |
| Trinity burnt cream, shortbread | 9 |
| Dark chocolate terrine, hazelnut praline, creme fraiche | 8 |
| Garden rhubarb almond pudding, clotted cream | 7 |

Cheese

per cheese 5

Westcombe Cheddar, Somerset

Unpasteurised, hand crafted traditional cloth bound cheddar

Blue Vinny, Dorset

A hard, crumbly cheese with a strong blue flavour and an earthy taste

Bath Soft, Somerset

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

All served with rye crackerbread, Beckford digestives & crab apple jelly

'Not quite full'

| | |
|---|---|
| Sorbets - lemon, blackcurrant, cherry, apple | 3 |
| Ice creams - vanilla, chocolate, strawberry, salted caramel | 3 |
| Beckford affogato - Beckford rum, salted caramel ice cream, espresso, garibaldi | 9 |
| Petit four - dark chocolate peppermint creams, rhubarb & strawberry pastilles | 7 |

Digestif

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|---------------------------------------|------------|
| Pudding wine - Sauternes Bonacchi | 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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/thebatharms

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