

The Bath Arms

Sample Sunday Menu

real ale, real food, real service

Aperitifs

Bloody Mary £7.30

Served with a Large horseradish infused vodka
and all the trimmings

Prosecco £4.00

Light and refreshing with subtle citrus
and pear notes

Brighton Gin £5.80

Fever Tree tonic with orange and juniper berries

- Starters -

Rock Oysters

3 for £6.50 or 1/2 doz. for £12.50

Butternut and Smoked Applewood Soup
with Soda Bread (v) £4.50

Vegetarian Haggis Scotch Egg
with Onion Puree (v) £5.50

Gin and Beetroot Cured Salmon,
Dill Mayonnaise and Tonic Gel £7.00

Black Pudding, Eggy Bread
and Fried Egg £6.50

Deep Fried Whitebait,
Lemon and Black Pepper Mayonnaise £6.00

- Specials -

Mussels steamed in Cider, spring Onion
and Cream with Crusty White Bread £13.00

Gnocchi in a Red Pepper Sauce, Roast Heritage
Tomatoes, Olive Crumb and Feta (v) £13.00

- Roast Dinners -

Roast Topside of Beef £14.00

Roast Lamb £14.00

Confit Pork Belly and Crackling £14.00

Butternut, Stilton and Hazelnut (v)(w) £11.50

All served with, Roast Carrots, Roast Parsnips,
Broccoli, Red Cabbage, Roast Potatoes
and Yorkshire Pudding with a Hearty Gravy

- Mains -

Country Pork Sausages
with Creamy Mash and Gravy £10.50

Beer Battered Line Caught Cod,
Thick Cut Chips and Mushy Peas £12.00

Beef Burger £10.50

Sweet Potato, Falafel and Tahini Burger (v) £9.50

Burgers Served a Tomato, Chilli and Ginger Jam
Potato Wedges, Coleslaw and Salad

Extras at £1.50 each: Smoked Bacon,
Mushroom, Cropwell Bishops Blue, Coastal Cheddar

8oz Rib Eye Steak, Stilton Butter, Slow Roast
Tomatoes, and Thick Cut Chips £19.00

- Side Dishes £3.50 each

Buttered Seasonal Vegetables, Creamy Mash,
Potato Wedges, Thick Cut Chips, Mac'n'Cheese

- Side of Meats £6.00

Honey Glazed Black Pudding, Chorizo,
Chipolatas, Pancetta and Crackling

- Desserts -

Affogato; a scoop of vanilla Ice cream
with a shot of Espresso £3.00

Strawberry Sorbet with Fresh Strawberries
(v) £5.00

Plum, Apple and Vanilla Crumble
with Crème Anglaise (v) £5.50

Chocolate Brownie, Butterscotch Sauce
with Vanilla Ice Cream (v) £5.50

Cheeseboard

Olde Sussex, Cropwell Bishops Blue Stilton,
Willow Goats Cheese served with Crackers
and a Tomato, Chilli and Ginger Jam £15.00

Lunch served from 12-5 / Dinner from 6-10

White Wines

	175ml	250ml	Bottle
Grenache Blanc	£4.50	£6.30	£18.40
Petit Papillon (South, France)			
Vinho Verde	£4.90	£6.90	£20.40
Condo Villar (Vinho Verde, Portugal)			
Sauvignon Blanc	£4.80	£6.70	£20.00
Lorsoco (Chile)			
Picpoul de Pinet	£5.30	£7.60	£21.90
Lafage la Cote Flamenc (Roussillon, France)			
Pinot Grigio	£5.20	£7.40	£22.00
Argento (Mendoza, Argentina)			
Riesling	£6.30	£8.40	£24.90
Charles Smith, Kung Fu Girl (Washington, USA)			
Chardonnay	£6.00	£8.00	£24.00
Charles Smith, Eve (Washington, USA)			
Sauvignon Blanc	£6.40	£8.80	£25.90
Spy Valley (Marlborough, New Zealand)			

Rose

	175ml	250ml	Bottle
White Zinfandel	£4.50	£6.30	£18.40
Wandering Bear (South Africa)			
Cinsault, Grenache	£4.90	£6.90	£20.40
Domaine d' Astros (Provence Rose, France)			

Red Wines

	175ml	250ml	Bottle
Primitivo Villa Dei Fiori (Puglia, Italy)	£4.50	£6.30	£18.40
Rioja Castillio de Clavijo (Rioja, Spain)	£4.90	£6.90	£20.40
Malbec Argento Selección (Mendoza, Argentina)	£5.10	£7.10	£20.90
Malbec Catena (Mendoza, Argentina)			£27.00
Pinot Noir Valdivieso (Lontue, Chile)	£5.50	£7.70	£22.90
Merlot Charles Smith, Velvet Devil (Washington State, USA)	£6.30	£8.40	£24.90

Fizz

	125ml	Bottle
Prosecco Vaporetto (Veneto, Italy)	£4.00	£22.90
Lanson White Label (Reims, Champagne)		£45.90
Lanson Brut Black Label (Reims, Champagne)		£45.90

All our wines are also available in 125ml measures