

THE DINNER MENU

Appetisers

Garlic Bread £2.50

Marinated Olives £2.75

Mixed Nuts £2.50

Selection of Locally Baked Breads £3.95
Served with aioli and marinated olives

Mains From the Grill

All our beef steaks are 28 day aged. Served with rosemary fries, mixed leaf, English tomato and red onion salad and garlic butter

8oz Rump Steak £15.75

8oz Rib Eye Steak £22.50

8oz Sirloin Steak £22.50

8oz Woodland Free Range Pork Steak £13.95

Add a tasty sauce to your steak

Green pepper sauce £1.75

Blue cheese sauce £1.75

RBK Burger £10.95

RBK Burger with Somerset Cheddar and Smoked Bacon £12.95

West Country beef burger served with fries and black ketchup

Venison Burger and Crispy Bacon £14.95

With truffle, rosemary fries, battered onion rings and blue cheese sauce

Sides

Frites £2.50

Battered Onion Rings £2.50

Coleslaw £2.50

Minted New Potatoes £2.50

Tomato and Red Onion Salad £2.50

Mixed Leaf Salad with Mustard Dressing £2.50

Starters and Plates to Share

Bruschetta with Serrano Ham and Cherry Tomato Salsa £6.95

Topped with anchovies, olives and Parmesan

Salt and Pepper Squid £8.50

With lime, fresh chillies and herb mayonnaise

Creamy Tartiflette £6.95

With reblochon cheese, onion, bacon and sliced potatoes

Great to Share

Whole Somerset Camembert £13.95

Baked with honey, garlic and walnuts and served with a crusty baguette

Farmhouse Charcuterie £14.95

Chorizo, duck rillettes, salami, salt beef, pickles, parma ham, pesto new potato salad and coleslaw

Mains From the Sea

Fowey Mussels £11.95

With creamy bacon and cider sauce and served with fries

Plaice and Chips £14.95

With mushy peas and a lemon wedge

Smoked Salmon and Mackerel Niçoise £11.95

Smoked salmon, smoked mackerel, fine beans, buttered new potatoes, olives, red peppers, gem lettuce, red onion and melba toast

Vegetarian Mains

Wild Mushroom Tagliatelle (v) £10.95

With truffle, sage and basil

Jerusalem Artichoke Risotto (v) £11.95

With broccoli

Desserts

Snickerbocker Glory (Great to Share) £6.95

Vanilla and chocolate ice cream, salted caramelised peanuts and caramel sauce

RBK Waffle £6.95

With choice of

- Banana, toffee, vanilla ice cream and Chantilly cream
- Mixed berries, vanilla ice cream, Chantilly cream and fruit sauce
- Chocolate and vanilla ice cream, Chantilly cream, chocolate sauce and toasted almonds

Selection of Ice Cream

With chocolate or fruit sauce

1 scoop £2.50 **2 scoops** £3.75 **3 scoops** £5.00

Selection of British Cheeses £7.75

With pickles and Bath Oliver biscuits

THE FIVE TO TEN MENU

Starters for £5.00

French Onion Soup with Melted Cheese (v)

With Bath Baked bread

Pickled Beetroot and Goats' Cheese Salad (v)

With walnut and balsamic dressing

Duck Rillettes

With Yorkshire pudding

Mains for £10.00

Roast Chicken Breast

With creamy mashed potato, curly kale and bread sauce

Roast Cod with a Herb Crust

Served with fondant potatoes, cauliflower and saffron sauce

Roast Tomato and Somerset Brie Tarte Tatin (v)

With new potato and watercress salad, green beans and balsamic dressing

Desserts for £5.00

Vanilla Crème Brûlée

With cinnamon shortbread

Warm Chocolate and Walnut Brownie

With vanilla ice cream and chocolate sauce

Sticky Toffee Pudding

With vanilla ice cream and toffee sauce

(v) Denotes dishes suitable for vegetarians. We are happy to cater for any special dietary requirements. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.

Please ask your waiter for our daily specials

FIVE
TO
TEN