

ROTH

BAR & GRILL

CELEBRATING
FOOD WINE ART LAND COMMUNITY

Roth Bar & Grill combines gastronomy with contemporary art, serving honest, simple and seasonal food. Beyond the gallery, Durslade is a working farm and the livestock born and bred there are served on-site at Roth Bar & Grill. All the livestock at Durslade are native breeds including pigs, Lleyne sheep, Hereford and Charolais X cattle. Our chefs are committed to using ethical and seasonal produce. The distinctive architectural features of the former Cowshed are complemented by an intimate and highly personal salon-style hang of works based on the intertwining themes of food, cooking, animals and the countryside, incorporating Hauser & Wirth's entire family of artists alongside works from the private collection of Iwan and Manuela Wirth.

ALLERGIES

Before ordering, please speak to our staff about any dietary requirements, allergies or intolerances you may have.

FORTHCOMING EVENTS

For details of our forthcoming events & courses, please visit our website www.rothbarandgrill.co.uk/events

ROTH BAR & GRILL KITCHEN GARDEN

Here at Hauser & Wirth Somerset, a passion for good, honest food and a celebration of nature are profoundly allied with the gallery's love of art and culture.

The Roth Bar & Grill kitchen garden provides culinary herbs, edible flowers and seasonal vegetables, carefully selected to exist in harmony with each other and to connect the gallery and restaurant to the land.

Everything in these beds is used in the kitchen at the Roth Bar & Grill. The herb beds have been curated and planted by acclaimed herb gardener Jekka McVicar, and host a combination of culinary and medicinal herbs. Old-fashioned espalier apple trees are planted along the south facing wall.

STAY

Durslade Farmhouse is a very special 6 bedroom property, located just across the courtyard.

The perfect location for a weekend or mid week break. Shorter stays available on request.

For more details, please ask us or visit www.dursladefarmhouse.co.uk

PRIVATE HIRE

Roth Bar & Grill is available for parties & private hire in the evenings from 40+ guests

For parties, our food is served for social dining down the middle of the table for all guests to share.

For more details or to arrange a booking, please call us on 01749 814 700 or email mail@rothbarandgrill.co.uk

COFFEE

Espresso 1.8
Americano 2.4
Macchiato 2.1
Cortado 2.4
Flat white 2.4
Cappuccino / Latte 2.6
Mocha / Hot chocolate 3

ICED COFFEE

Affogato 3.5
Iced latte 3.5
Iced latte, vanilla ice cream 4.5
Iced latte, frangelico 8

HOT CHOCOLATES

Hot Chocolate 3.5
Rich chocolate, sugar, Bruton Dairy milk

Hazelnut Hot Chocolate 6.5
Rich chocolate, sugar, Bruton Dairy milk, Frangelico liqueur

Mexican Hot Chocolate 6.5
Rich chocolate, sugar, Bruton Dairy milk, cayenne pepper, sea salt, Kahlua

all our hot drinks are made with organic whole milk from Bruton Dairy

LOCAL COCKTAILS

The Steinbeck 8
Roasted cobnuts, Havana especial, lime, sugar, soda

Sourhead 8
Black Cow vodka, Somerset honey, lemon, egg white, homemade honeycombe

The New Sexey 8
6 o'clock gin, ginger syrup, lime, sugar & 'Fresh' Wild Beer

OPENING TIMES

Closed Monday
Open Bank Holidays

Open Tuesday- Sunday from 10am for breakfast and 12noon for lunch

Friday Late & Music from 6pm

Saturday Night 6pm - 9pm

Sunday - lunch served until 3.30pm

Gallery & Garden
Tuesday - Sunday 10am - 4pm

TO START

Pork scratchings, apple sauce 4

Home cured meats;
coppa, bresaola, lomo, flat bread,
buffalo mozzarella 12

Pork rilette, cornichons, grilled
sourdough 7

Merguez sausages, couscous,
aioli 8

Bresaola, celeriac remoulade,
horseradish 10

Chicken livers, crème fraîche &
mustard 7

Spinach & lentil soup (v) 5.5

Westcombe ricotta fritters,
beetroot, walnuts (v) 7

MAINS

Pork chop, lentils, spinach, spicy
tomato 15

Slow cooked beef, smashed
celeriac, kale, horseradish 15

Beef burger, pickles, onions,
home cured bacon, Godminster
smoked cheddar, brioche bun,
chips 13

Haddock, chickpeas, tomato,
spinach & aioli 15

Whole lemon sole, tenderstem
broccoli, olives 17

Baked butternut squash, pickled
ewe's cheese, pomegranate &
pesto 12

RBG kitchen salads (v) 10

KITCHEN SALADS

Honey roast parsnips, crispy kale
& pistachios 3.5

Broccoli, pearled spelt, cherry
tomato, red onion & sesame seeds
3.5

SIDES

Charles Dowding leaves 3.5

Chips 3.5

Rocket, Parmesan, balsamic 3.5

Dripping roast potatoes 3.5

PUDDINGS

Yogurt panna cotta, caramelised
oranges 6

Baked vanilla cheesecake, forced
rhubarb 6

Poached pear, rosewater,
pistachios 6

Salted caramel & chocolate tart 6

Grapefruit granita 3.5

Affogato 3.5

Ice cream sundae 7
*Salted caramel, cookie dough ice cream,
almond praline, vanilla ice cream,
honeycomb, whipped cream*

Chocolate salami 3
*chocolate, pistachio, almond, biscuit
(perfect with coffee!)*

SUNDAY ROAST

½ Castlemead chicken, bread sauce 17

Roast beef, Yorkshire pudding, horseradish 18

Roast leg of lamb, mint sauce 17

Roast pork, fennel seeds, crackling, apple sauce 17

all served with dripping potatoes, greens, leek bake

DURSLADE FARM BEEF FROM OUR SALT ROOM

Rump 22 Sirloin 25 Skirt 16 Flat iron 17

Butter or Sauce 2
Garlic butter, green peppercorn, horseradish
all served with watercress & a portobello mushroom

SUBODH'S CHOICE

Curry - Kadhai chicken chargha
16
*fried chicken, chilli, coriander &
ginger*

CHEESE BOARD

Westcombe cheddar, Westcombe
Caerphilly, Godminster brie,
chutney, crackers 8

Warre's 1980 Vintage Port - from
the decanter
100ml 10

UNDER 12's

*Choose a main, an ice cream
& a drink 10*

Castlemead chicken, mixed
leaves, chips

Kids RBG cheese burger, chips

Boiled egg, soldiers

Ice cream cone - vanilla or
cookie dough

Fresh apple juice / Milk /
Homemade lemonade

TEAS

English Breakfast 2
Earl Grey 2
Assam 2
Sencha - Green 2
Gardenia / Wild berries 3
Wild chamomile 2.5

COOLERS & DAISIES

Homemade Lemonade 3.5
Homemade Ginger Beer 3.5
Cranberry & Orange Cooler 3.5
Homemade cranberry syrup, blood orange, sparkling water, bay
Somerset Honey Daisy 3.5
Fresh apple juice, Somerset honey, lemon, thyme
Hedgerow Cooler 3.5
Fresh blackberries, mint, lime, sugar, sparkling water

AFTERNOON TEA

From 2pm

Cinnamon doughnut 3
Gluten & dairy free dark chocolate & almond cake, pouring cream 4
Chocolate chip cookie 1.5
Hot cross bun 1.5
Easter biscuit 1
Granola bar 3
Afternoon Tea 6
Scone, homemade raspberry jam, Somerset clotted cream, pot of tea
Sparkling Afternoon Tea 10
Scone, homemade raspberry jam, Somerset clotted cream, pot of tea & a glass of prosecco

COFFEE

Espresso / Double 1.8 / 2.1
Americano 2.4
Macchiato / Double 2.1 / 2.4
Cortado / Flat white 2.4
Cappucino / Latte 2.6
Mocha / Hot chocolate 3
Bonsop Soya / Decaff 0.25

TEA

English Breakfast 2
Earl Grey 2
Green 2
Assam 2
Gardenia - Wild berries 3
Wild Chamomile 2.5

MORNING COCKTAILS

RBG Bloody Mary 8
Bellini - cranberry syrup 8

BRUNCH

Country toast, butter, raspberry jam 2
Chocolate chip muffin 3
Carrot, apple & walnut muffin 3
Eggs Benedict 10
Eggs Florentine 9
Home cured bacon & fried egg, brioche roll, Heinz ketchup 6
Kedgeree 10
Westcombe cheddar & honey baked ham toastie 6
Westcombe cheddar & tomato toastie 5

NUTRI JUICES

From 10am - 5pm

Fresh & blended to order 5
1. Fennel, cucumber, apple & mint
2. Carrot, apple, pear & parsley
3. Kale, celery, apple & ginger