

Glassboat lunch menu

Wednesday 3rd February

Served from 12pm to 2.30pm

Tuesday to Saturday

Aperitif grapefruit bellini 7.00

Express lunch any Pasta and Sweet 10.00

Light dishes

Winter vegetable minestrone, olive oil, parmesan 5.00

Cornish mussels, chilli, tomato, white wine 5.00

Cured meat antipasti, sage & anchovy fritter, chargrilled vegetables 6.00

Duck & chestnut ravioli, sage butter, pecorino 6.00

Pasta

Penne, spinach, walnuts, stilton 8.00

Pappardelle, wild boar ragu, parmesan 8.00

Linguine, salmon, capers, lemon 8.00

Main

Wild mushroom risotto, parmesan, Vermouth 11.00

Panfried red mullet, Umbrian lentils, salsa verde 12.50

Panfried cod, crushed tatare potatoes, capers, lemon 12.00

Chargrilled ribeye steak, Sicilian caponata, wild rocket 15.00

Sweet

New York baked cheesecake, lime, coconut 5.00

Lemon tart, creme fraiche 5.00

Mango & passionfruit parfait 4.25

Cheese

Bath soft cheese, quince paste, walnut & date bread 6.00

Cornish blue, quince paste, walnut & date bread 5.50

Selection of both 6.50

Sides

Gremolata potatoes 3.00

Rocket, parmesan, balsamic 3.00

Chicory Gratin, pancetta 2.50

All our eggs are free range and we source our products locally where possible

Service not included. Groups of 8 or more guests will incur an optional 10% service charge

Wines by the glass

Wines

A quick selection of European wines, served as a small or standard sized glass. Perfect for lunchtime. Our full wine list is always available should you feel like making it a long lunch!

White

	125ml	175ml	Bottle
<i>Piquepoul Sauvignon, Herault, France</i>	2.50	3.60	15.00
<i>Roussanne – Chardonnay France</i>	2.90	4.25	18.00
<i>Rioja Bianco Beronia, Spain</i>	3.25	4.50	19.00
<i>Pinot Grigio Trentino, Italy</i>	3.75	5.50	22.00
<i>Grecanico Sicily, Italy</i>	3.85	5.75	23.00

Rose

<i>Syrah Cabernet Vigne Laurac, France</i>	2.50	3.75	15.00
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Red

<i>Grenache-Merlot Herault, France</i>	2.50	3.60	15.00
<i>Syrah Languedoc, France</i>	2.90	4.25	18.00
<i>Cabernet Sauvignon France</i>	3.25	4.75	19.00
<i>Montepulciano d'Abruzzo Italy</i>	3.50	5.25	22.00
<i>Sangiovese Chianti, Italy</i>	4.20	6.25	25.00

Premium Draught Lager

	Half	Pint
<i>Budweiser Budvar, Czech</i>	2.00	3.75

Bottled Lagers, Local Ales, & Cider

<i>Sagres, Portugal</i>	330ml	3.00
<i>Bath Ales Natural Blonde, Bath</i>	330ml	3.50
<i>Bristol Beer Factory No 7, Bristol</i>	500ml	3.95
<i>Bath Ales Gem, Bath</i>	500ml	4.00
<i>Bath Ales Dark Hare, Bath</i>	500ml	4.25
<i>Edelweiss Weissbier, Germany</i>	500ml	4.00
<i>Westons Organic Cider, Herefordshire</i>	500ml	4.00
<i>Westons Organic Pear Cider, Herefordshire</i>	500ml	4.00

Mineral Water

	250ml	750ml
<i>Tufa pure, Whitehole Spring, Leigh on Mendip</i>	1.50	3.45

Mocktails

<i>Apple virgin mojito, pressed apple juice, mint, fresh lime, sugar syrup</i>	5.00
<i>Bloody shame, fresh cherry tomato juice, lemon, Worcestershire sauce, Tabasco, horseradish</i>	5.00

Soft Drinks

<i>Elderflower presse</i>	2.75
<i>Fresh citron presse</i>	2.75
<i>Cola, diet cola, lemonade</i>	2.50
<i>Tonic, slimline, bitter lemon, ginger ale</i>	1.20

Fruit Juices

<i>Orange, apple pineapple, grapefruit</i>	2.00
<i>Cranberry, tomato</i>	2.50
<i>Pressed apple juice, Radford Mill</i>	2.75
<i>Fresh Orange Juice</i>	3.00