

ROTH

BAR & GRILL

ABOUT US

Roth Bar & Grill combines seasonal food with contemporary art and is a vibrant, informal and convivial eating place, serving honest food. The restaurant, led by husband and wife team Steve and Jules Horrell, works closely with local farmers, gamekeepers and gardeners to use ethical British produce with a focus on sustainability.

Situated in the old cowshed of Durslade Farm, the stalls have been repurposed to retain much of their original character and architectural detail, including exposed segments of the stone wall and roof trusses. At the restaurant's core is a site-specific bar, created by long-term friends of Hauser & Wirth, Björn and Oddur Roth, the son and grandson of artist Dieter Roth. The specially commissioned bar is a tribute to Björn's late father and is comprised of scavenged materials – a central motif throughout Dieter Roth's work.

FROM THE BAR

Roth Chestnut Martini 12

Homemade chestnut vodka, almond syrup, lemon, apple, bitters

Durslade Delight 12

Whisky, peach, lemon, honey water

White Lady 12

Gin, Cointreau, lemon, egg white

Espresso Martini 12

Vodka, Kahlúa, espresso

Boulevardier 12

Bourbon, Campari, Cocchi Vermouth

Penicillin 12

Whisky, ginger syrup, honey water, lemon

Manhattan 12

Bourbon, Cocchi Vermouth, Angostura bitters

Bloody Mary 12

Tomato juice, spice mix, lemon juice, a spirit of your choice - vodka, gin,

Sloe Saga Twist 12

Homemade Sloe Gin, Cointreau, elderflower, lime, orange bitters, egg white

Classic Champagne Cocktail 14

Brandy, sugar cube, Angostura bitters, Champagne

Cake Cocktail 12

Vodka, Kahlúa, Bailey's, double cream

French Martini 12

Vodka, pineapple juice, Crème de Mûre

Brandy Alexander 12

Brandy, Crème de Cacao, double cream

Quincy Rum Punch 12

Rum, quince syrup, orange, elderflower liqueur, cranberry juice

After Eight Martini 12

Bailey's, Crème de Menthe, Crème de Cacao

Sour Cocktail 12

(Pick a whisky, pisco or amaretto) Spirit, lemon, sugar, egg white

EVENTS

Roth Bar & Grill is committed to connecting guests with the farm, restaurant and gallery activity through a programme of collaborative events. The events calendar celebrates our food, the land, our farm and friends. Our passion for good, honest food and a celebration of nature is closely connected to our love of art, culture and sustainability. This dynamic programme is designed to reflect our ethos.

Tickets can be booked online at www.rothbarandgrill.co.uk

12th January

An Evening with Dan Pearson

26th January

Burns Night Supper

STAY WITH US

Conveniently placed across the courtyard from Roth Bar & Grill is Durslade Farmhouse. This six bedroom farmhouse is available to rent as a whole house by the night, for the weekend, or longer. The house is perfectly located to explore the Somerset countryside.

Find out more at www.dursladefarmhouse.co.uk

SHOP WITH US

Our award winning farm shop showcases produce and meat from our farm and other local heroes.

Pop next door or shop online at www.dursladefarmshop.co.uk

PUDDINGS, CHEESE, CHOCOLATE

Passion fruit & pomegranate pavlova (v) 9 Apple crumble, vanilla custard (v) 8

Cardamom & saffron poached pear,
toasted hazelnut (vg) 8 Durslade Farm Shop cheese plate,
sourdough, foraged chutney 12

Sticky date pudding,
vanilla ice cream (v) 8 Chocolate salami 6

Vegan chocolate, toasted hazelnuts (vg) 6 Almond biscuits 4

Ice cream by the scoop (v) 3
Vanilla, chocolate, chocolate brownie, salted caramel, cinnamon

Quince sorbet (vg) 3

WITH PUDDING

Espresso martini 12 Affogato 5 Cake cocktail 12

UNDER 12s

Roth burger, cheese, chips 12 Buttermilk fried chicken, chips 12

Butcher's sausages, 12
chips, leaves Hummus, vegetable sticks (vg) 8

Ice cream cone
Vanilla, chocolate

CAKES

Lemon & almond cake (gf/df) 5 Somerset apple cake, cream 5

Cranberry & white chocolate cookie 3 Mince pie 3

BREAKFAST Until 11.30am

Toasted sourdough, butter & mixed berry jam (v) 4

Sandridge Farm bacon & fried egg brioche roll 7

Avocado, poached egg, toasted seeds, chilli, sourdough (v) 12
With Sandridge Farm bacon 15

Ricotta, roast cherry tomatoes, basil, pine nuts, sourdough (v) 12
With Sandridge Farm bacon 15

Hot smoked trout, pickled cucumbers, horseradish, sourdough 14

Granola, yoghurt, berry compote 7

MORNING JUICE

Green Glow 5
Celery, mint, apple

Winter Boost 5
Carrot, ginger, orange juice

BLOODY MARY

Bloody Mary 12
Tomato juice, salt, pepper, Worcestershire sauce, Tabasco, lemon juice
Choose from - vodka, gin, tequila

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate.
We use all allergens across our kitchen.

v - vegetarian / vg - vegan

HOUSE APERITIFS

Our small-batch sustainable gin is created by our friends at Psychopomp Microdistillery in Bristol, using excess food from our kitchen. Apple peel, peach stones, carrot tops and parsley stalks create a unique, fresh and complex flavour.

House gin, tonic, cucumber 11 / 13

House Negroni, blood orange 12

TO START

Homemade Sourdough

Netherend butter (v) 4

Burrata, Clementine

Shaved fennel, pine nuts, mint (v) 12

Smoked Haddock Croquettes

Tartar sauce 12

Beef Carpaccio

Vietnamese dressing 12

Lamb & Pistachio Meatballs

Tomato & turmeric sauce 10

Middle Eastern Brussels Sprouts

Yoghurt, hazelnuts, fenugreek (v) 10

Our Hereford, Aberdeen Angus and Wagyu beef cattle are reared here at Durslade Farm, alongside our Llyen lambs. The Shorthorn beef is sourced from the renowned Peter Hannan. Our beef is aged in our Salt Room and hand cut by our chefs.

MEAT

Durslade Farm Beef - Aberdeen Angus

Rump 34

Sirloin 38

Durslade Farm Lamb - Lleyn

Today's cut 24

Edington Pork - Large Black

Today's cut 24

Half Castlemead Farm Chicken

Bread sauce, chipolata, parsnips 22

Beef Ragù

Saffron risotto, cavolo nero 20

Sauce - Horseradish / Salsa macha / Green peppercorn 2

Butter - Sundried tomato / Garlic & parsley butter 2

FISH

Roast Hake

Fennel, crab bisque 24

Pan Fried Sea Bass

Dahl, pickled cucumber, chilli & pinenut salsa 22

VEGETABLE

Roast Hispi Cabbage

Butternut squash purée, salsa macha (vg) 18

Buttered Cauliflower

Pearl barley, flatbread, mango chutney flaked almonds (v) 18

IN A BUN

Wagyu X Burger, Montgomery's Oglesfield

Melted onions, bacon, sauce, chips 18

Buttermilk Fried Chicken Sandwich

Harissa mayonnaise, pickled cucumber, baby gem, chips 18

SIDES

Chips 4.5

Watercress, mustard & shallot dressing (vg) 4

Autumn greens, crème fraîche, cardamom crumb (v) 4.5 / 8

Honey roast parsnips, watercress & Parmesan (v) 4.5 / 8

Sea salt & rosemary potatoes (v) 4.5