

# GARRICK'S HEAD

7&8 St John's Place, Bath BA1 1ET • 01225 318368 • info@garricksheadpub.com

## Snacks

Crispy Bath Chaps, granny smith puree £4.50

Deep fried mac n cheese, pickled red cabbage, salsa verde £6.50

Salt and pepper squid, sweet chilli sauce £7

Soup of the day, toasted seeds, Thoughtful bread £6.50

Pork sausage roll, Dijon mustard £5.50

Lasagne spring roll, marinara sauce, rocket and parmesan £6.50

Parmesan arancini, garlic and herb mayo £5.50

Loaded nachos; guacamole, melted cheese and sour cream (v) £7.00 add chili £9.50

## Mains

Traditional Sunday roast £16

a choice between topside of beef, rolled pork belly or leek, squash and stilton pastry  
all served with buttered carrots, seasonal vegetables, leek & cauliflower gratin, roast potatoes  
and Yorkshire puddings

Roast Loch Duart salmon, ginger & coriander sauce, sweet potato & charred spring onion £ 17

Garrick's fish and chips, tempura battered fish of the day, chunky chips, crushed peas, tartare £15

Fresh Cornish mussels in West Country cider, cream and leeks, fries £8 / £14

Roasted squash, chargrilled courgette, blue cheese, mixed leaves salad, toasted seeds and almonds £12

Garrick's 100% British beef burger, brioche bun, little gem, fresh tomato, red onion, cheddar,  
smoked tomato relish, gherkin, fries £14

Sweet potato and wild rice burger, shallot marmalade, fries £12

## Sides

French fries £3.50

Chunky chips £3.50 Side salad £3.50

Truffle & parmesan fries £4

## Desserts

Milk chocolate delice, chocolate sauce,  
caramelised almonds £5

Sticky toffee, stout sauce, vanilla ice cream £6

Selection of sorbets or ice creams £5

*Your selection will be cooked to order by our small kitchen team, so please remember that the best things in life are worth waiting for. Please ask a member of staff if you have any allergen issues All tips go directly to staff*

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**SPARKLING** 125ML

Prosecco di Conegliano-Valdobbiadene, AA Bellenda, NV [Veneto, Italy] | vegan 6.00

**WHITE** 175ML 250ML

Sauvignon Blanc, Casa Azul [Central Valley, Chile] 5.25 7.40

Pinot Grigio, Trefilli IGP [Veneto, Italy] 5.65 7.85

Gran Cerdo Blanc <Viura>, Gonzalo Gonzalo [Rioja, Spain] | organic\* / vegan 5.85 8.00

Picpoul de Pinet, Château de la Mirande [Languedoc, France] | vegan 5.80 8.25

Viognier Chardonnay, Reserve de Gassac, [Languedoc, France] | vegetarian 6.50 9.20

**ROSÉ**

Bergerie de la Bastide Rosé, Vin de Pays d'Oc [Languedoc, France] | vegetarian 4.95 7.00

Reserve de Gassac Rosé, VdP de l'Herault [Herault, France] | vegetarian 5.85 8.00

**RED**

Bergerie de la Bastide Rouge, Vin de Pays d'Oc [Languedoc, France] | vegetarian 4.65 6.50

Merlot, Domaine Nordoc, [Languedoc, France] | vegetarian 5.15 7.20

Cabernet Sauvignon, Casa Azul [Central Valley, Chile] 5.25 7.40

Montepulicano d'Abruzzo, Cantina Frentana [Abruzzo, Italy] | organic / vegetarian 5.40 7.60

Côtes du Rhône 'non-filtre', Terres de Mistral [Rhône, France] | lutte raisonnée 6.40 8.85

Rioja 'Joven', Vina Ilusion [Rioja, Spain] | organic / vegan 6.95 9.40

Malbec, Santa Julia [Mendoza, Argentina] | organic 5.85 8.25

Pinot Noir Calusar [Banat, Romania] 5.90 8.30

## HALF BOTTLES

**CHAMPAGNE**

Jean-Paul Deville Champagne 'Carte d'Or' Brut NV [Verzy] | vegan (375ml) 23.50

Muscadet de Sevre et Maine sur lie, Domaine Verger [Loire, France] | organic / vegan (375ML) 17.50

Albario San Campio, Bodegas Terras Gauda [Rias-Baixas, Spain] | vegan (375ML) 19.50

Brouilly, Domaine Cret des Garranches [Beaujolais, France] | vegan (375ML) 18.00

Saint-Émilion Grand Cru, Château La Croix Chantecaille [Bordeaux, France] (375ML) 24.00

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