

The 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 in the Roth Bar & Grill. All the livestock at Durslade are native breeds including pigs, Lleyn sheep, Hereford and Aberdeen Angus cattle, and a small number of pedigree Ruby Red Devons and Welsh Blacks. The chefs are committed to using entirely ethical British produce and almost all ingredients offered on the menu are sourced from a 5-mile radius — the butter is produced in the restaurant itself.

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. Works on show in the dining area range from Henry Moore's fine drawing of lobster claws to vibrant neon chandeliers by the late Jason Rhoades, which hang from the ceiling illuminating the dining area.

## BREAKFAST

Served from 9 AM until 11 AM

Country toast, summer berry jam 1.5

Somerset Bramley apple and cinnamon muffin 3

Brown cow organic vanilla yogurt, summer berries, granola 3.5

## JUICES

Dovecote breeze 4  
Celery, pear, mint, apple

Rooty 4  
Beetroot, carrot, apple, ginger

Reyka vodka Bloody Mary 8

## TEA & INFUSIONS

English breakfast tea 2  
Earl Grey 2  
Assam 2  
Sencha – green 2  
Gardenia – green 2  
Wild berries 2

Mint 2  
Lemon verbena 2

July 2014

## LUNCH

Served from midday until 3 PM

Bread, meat, kitchen salads 12.5

Country bread, Somerset butter

Durslade Farm cold salt beef, gherkin mayonnaise  
or

Woolley Park Farm chicken, lemon mayonnaise  
or

Spiced Durslade Farm lamb, mint yogurt  
or

Durslade Farm pork loin, fennel and maple syrup, apple sauce

Cornish new potato salad

Spiced aubergine, tomato, pine nuts

Heritage tomato, basil

Beetroot, lentil and pickled Homewood ewes cheese

Green and yellow beans, Parmesan, olive oil

Charles Dowding's leaves

Cucumber, avocado, fennel, chilli

## STARTER

Garden pea and mint soup 5.5

Pigs head terrine, chutney 7

## TART

Courgette, basil and Westcombe ricotta tart, kitchen salads 8

## DESSERT

Raspberry & almond tart, Somerset clotted cream 5

## SOFT DRINKS

Homemade lemonade 3.5

Homemade ginger beer 3.5

Garden infusions 2

## KIDS

Choose one main, one dessert  
and one drink 8.50

Woolley Park Farm chicken,  
kitchen salads

Mini burger

Boiled egg, soldiers

Ice cream cone

Strawberries, cream

Mini vanilla milkshake

Apple juice

Homemade lemonade

Milk

## AFTERNOON TEA

Served until 4.30 PM

Scone, raspberry jam, Hurdlebrook  
thick cream, tea 4.5

Carrot cake 3

Lemon drizzle cake 3

Homemade vanilla ice cream cone 2

Biscuits 1.50