

We prioritise local, fresh, and seasonal ingredients, supporting sustainable businesses in Bath and nearby areas to provide you with top-quality lunches, snack and pizzas.

Monday - Tuesday 5pm - 8.30pm
 Wednesday - Friday 12pm - 2pm
 5pm - 8.30pm

KITCHEN HOURS

Saturday 12pm - 8.30pm
 Sunday 12pm - 7pm

LUNCH MENU

Wednesday - Sunday 12pm – 2pm

Warm Flatbread Sandwiches - served with crisps and side salad

Caprese Melt - Brue Valley mozzarella, tomato, Belazu Pesto (AVE) £11.50

Somerset Deli - Brue Valley mozzarella, Somerset Charcuterie Sage & Cider Salami, rocket, mustard £15.00

The Vegan - Roasted courgette, mixed gourmet mushrooms, homemade hummus (VE) £11.50

Bath Blue - Mixed gourmet mushrooms, Bath blue cheese, rocket £13.50

Fancy a salad? Claremont Salad - Mixed salad leaves, fresh tomatoes, cucumber, Brue Valley Mozzarella and pesto dressing on the side (AVE) £10.50

BAR SNACKS & SIDES

Real Olive Company Chilli & Garlic Mixed Olives (VE) £4.50

Homemade Hummus Served with warm flatbread (VE) £6.50

Skin on Chips (VE) £4.50

Add Brue Valley Mozzarella - £2.00

Vegetable Nuggets served with BBQ (VE) sauce or Garlic Mayo £6.75

Hot and Spicy Chicken Wings Served with BBQ sauce or Garlic Mayo £8.50

Mezze platter Chilli and Olive Mixed Olives, Stuffed Vine Leaves, Feta stuffed Kabanaki peppers, hummus, served with flatbread £12.50

Green side salad - Mixed salad leaves, tomato, cucumber, basil oil dressing (VE) £4.50

Homemade Coleslaw £4.50

Kelly's Homemade Mac and Cheese using Westcombe smoked cheddar £5.50

The Garlic Pizza - Pizza base with garlic butter (VE) **12 inch** £7.50 **9 inch** £4.75

Add any cheese or vegan cheese - £3.00

FOR HELP WITH ALLERGENS PLEASE SPEAK TO A MEMBER OF OUR TEAM

Please note -while we take precautions to reduce cross-contamination in our kitchen, we cannot guarantee that our kitchen is entirely allergen-free

* All pizzas can be prepared without cheese or with vegan cheese ** We offer 12inch gluten-free, vegan pizza bases at £4.50 surcharge; however, please note that all pizzas are prepared and cooked in the same oven. *** A discretionary service charge of 10% may be added to the bill for groups of 6 or more. **Abbreviations on our menu AVE = available Vegan VE= vegan friendly**

PIZZA MENU

The Claremont Classic - Brue Valley mozzarella, San Marzano tomato base, fresh basil	12 inch £12.00 9 inch £6.50
Claremont Garden (cheese free) San Marzano tomato base, roasted courgette, Real Olive Company semi sun-dried tomatoes, fresh basil (VE) ADD any cheese or vegan mozzarella - £3.00	12 inch £12.50 9 inch £7.50
The Claremont Fungi - Brue Valley mozzarella, Bath Blue cheese, mixed gourmet mushrooms, caramelised red onion, San Marzano tomato base, fresh rocket	12 inch £17.50 9 inch £10.00
The Somerset - Brue Valley mozzarella, Somerset Charcuterie Sage and Cider Salami, caramelised red onion, San Marzano tomato base	12 inch £18.00 9 inch £10.50
Somerset Meat - Brue Valley mozzarella, Westcombe cheddar, Somerset Charcuterie Sage and Cider Salami, Somerset Charcuterie Pepperone, caramelised red onion, San Marzano tomato base, fresh rocket	12 inch £21.00 9 inch £12.00
The Firecracker - Brue Valley mozzarella, Westcombe smoked cheddar, Somerset Charcuterie Nduja, roquito drop peppers, caramelised red onion, San Marzano tomato base, hot honey drizzle * for a veggie option ask for Belazu Vegan Nduja*	12 inch £20.50 9 inch £11.50

Add salami, pepperone or nduja £4 each

Add mixed mushroom, courgette or onion £2 each

ASK US ABOUT OUR SEASONAL PIZZAS

WANT A SWEET TREAT?
 Ask a member of staff for our ice cream list

CHECK OUT SOME OF OUR AMAZING SUPPLIERS

Brue Valley Farm

Located near Glastonbury, Brue Valley Farm has operated since 1538 as a family business. They produce double-churned artisan butter and rich Fior di Latte mozzarella using milk from their own herd.

Somerset Charcuterie

Are an award-winning West Country producer, creates meats with Italian and Spanish techniques, using local ingredients for distinct British flavours.

Bath Soft Cheese

Made at Park Farm near Bath from organic milk, their brie-style cheeses date back to the 18th century and feature creamy textures with a mild taste.

Westcombe Dairy

Located in Somerset, they make unpasteurised clothbound cheddar, aged Caerphilly, and fresh ricotta, using regenerative farming and traditional methods.

The Real Olive Company

Based in Bristol, they source organic olives and antipasti from Mediterranean artisans, creating bold marinated blends with cold-pressed oils and herbs.

Fussels Rapeseed Oil

Producing extra virgin rapeseed oil on their Somerset farm, cold-pressing stored seeds for a light, nutty flavour and smooth texture. This sustainable British oil is ideal for roasting, dressing, and dipping.

Arthur David

A family-operated wholesaler in Chew Valley, has supplied quality produce to South West kitchens for over 50 years.

RD Johns

A leading South West food wholesaler and catering butcher, offering over 5,000 local and in-house processed products with a reputation for quality and reliability.

Fine Food Co. (formerly Longman's)

Located in Somerset, the company brings over two centuries of dairy expertise, supplying cheese, butter, and specialty foods with professional service.

Belazu

A B-Corp in Middlesex, partners with growers to produce sustainably sourced Mediterranean oils, pestos, and pastes, popular with UK chefs