

NO.
15
BATH

3-Course Menu

To start

Bath chaps, chorizo jam, fried brioche, sage, crackling
Harissa cauliflower and red onion, hummus, pomegranate (PB) (GF)
Burnt orange, candied walnuts, sheep's cheese salad (V) (GF)

Mains

8oz dry aged Stokes Marsh Farm sirloin, mushroom and black pepper umami butter (GF)
Blow-torched mackerel, pickled fennel and radish, chilli tomato sauce, cavolo nero (GF)
Sweet potato, chickpea and coconut curry, roti, green chutney, pickled onion (PB)

Dessert

Rhubarb doughnuts, crème fraiche (V)
Frazer's tiramisu (V)
Strawberry clotted cream ice cream, lavender meringue and honeycomb sundae (V)

We will require one choice per course, dietary requirements will be catered for.

(GF) Gluten Free (V) Vegetarian (PB) Plant Based
Food prepared in our kitchen may contain allergens.
If you have a food allergy, please let a member of the team know, Thank you.