

Tasting Menu

Bath Blue Cheese, Parmesan Sable
Avocado Mousse, Cucumber, Borage

Shokupan
Ivy House Farm Salted Butter, Smoked Roe Mousse

Beef
30-Day Aged Herefordshire Beef Tartar, Bath Ale Hollandaise, IP8 Vinegar

Cod
Cornish Cod, Cockles, Shellfish Dressing

Poussin
Wye Valley Asparagus Almond Pesto, Chicken Jus Roti

Cheese
A Selection Of 4 British Cheeses (£15 Supplement)

Douglas Fir
West Woodlands Douglas Fir, Russet Apple, Burnt Butter

Rhubarb
Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla

Petit Fours

£95.00

Martin Blake, Head Chef

For food allergies and intolerances: prior to placing your order for either food or drinks please consult with your server should you need to know details regarding all ingredients. Thank you.

A discretionary service charge of 12.5% will be added to your bill.

Vegetarian Tasting Menu

Bath Blue Cheese, Parmesan Sable
Avocado Mousse, Cucumber, Borage

Shokupan
Ivy House Farm Salted Butter, Chickpea Hummus

Beetroot
Beetroot Tartar, Konro Grilled Celeriac, Ip8 Vinegar

Carrot
Candied Carrot, Escabeche, Westcomb Dairy Ricotta

Asparagus
Wye Valley Asparagus Faggotini, Almond, Jersey Cow Yoghurt

Cheese
A Selection Of 4 British Cheeses (£15 Supplement)

Douglas Fir
West Woodlands Douglas Fir, Russet Apple, Burnt Butter

Rhubarb
Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla

Petit Fours

£85.00

Martin Blake, Head Chef

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Vegan Tasting Menu

Avocado Mousse, Cucumber, Borage
Sesame Seed Tuille, Almond, Garden Herb

Black Treacle Soda Bread
Piqual Olive Oil, Chickpea Hummus

Beetroot
Beetroot Tartar, Konro Grilled Celeriac, IP8 Vinegar

Carrot
Candied Carrot, Escabeche, Fennel Pollen

Asparagus
Wye Valley Asparagus Salad, Almond, Confit Lemon

Douglas Fir
West Woodlands Douglas Fir, Russet Apple, Wood Sorrel

Rhubarb
Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla

Petit Fours

£85.00

Martin Blake, Head Chef

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