The Architect Bath

Occasion Menu

2 Course £38 / 3 Course £45

Starters

Tandoori onion bhaji, pickled ginger and cucumber salad, mango and chilli dressing (vg)

Chicken liver pâté, bramble chutney, toasted bloomer (gfa)

Smoked ChalkStream trout, horseradish and dill crème fraîche, fennel and watercress salad, salmon roe (gf)

Mains

Prosciutto pork tenderloin, sun blush tomato arancini, pea purée, chorizo, Rioja jus (gf)

Seared salmon, Greek feta, olive and tomato salad, red pepper hummus (gf)

Basil pesto and spinach gnocchi, sunblush tomato, toasted pine nuts, vegan prosociana crisp (vg)

8oz British sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf)

£7.50 Supplement

Desserts

Roasted glazed peaches and maple pecan ginger loaf, candied orange and raspberry sauce (vg)

Lemon and lime posset, summer berries, oat granola (low sugar) (v, gf)

Biscoff cheesecake, raspberry sorbet (vg)

Cheeseboard - Barbers vintage, Bath Blue and West country Brie biscuits, quince, carrot and apricot chutney, grapes and celery

£5.00 Supplement

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.