



The Architect Bath

Summer Set Menu

3 Courses £39.50 | 2 Courses £32.50

Starters

- Smoked haddock kedgeree arancini**, curry sauce, mango salsa (gf)
Char-grilled bruschetta, burrata, oven-dried tomatoes, olives and basil pesto (v)
Mini lamb and rosemary pie, pea purée, red wine jus (gf)

Main Plates

- Pea and mint tortellini**, vegan parmesan crisp, garden pea velouté (vg)
Poached salmon salad, beetroot, asparagus, sugar snaps, tender stem, soft boiled egg (gf)
Roasted chicken breast, charred corn, potato rosti, air dried ham, roast chicken gravy (gf)

Desserts

- Chocolate and cherry tart**, boozy cherries, cherry sorbet (vg)
Mascarpone and lemon cheesecake, raspberry sorbet (v)
Apricot and almond tarte tatin, vanilla ice cream, apricot sauce (v)

We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

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