



The Architect Bath

Occasion menu

2 Course £38 / 3 Course £45

Starters

Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg, gf)
Chalk stream trout rilette, Pink peppercorn crostini, lemon gel, green apple radish salad,
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa)

Mains

Pan fried chicken breast, Gorgonzola gnocchi, smoked pancetta, button mushrooms, white wine sauce
Grilled sea bass fillets, caper potatoes, white wine sauce (gf)
Sweet potato, aubergine and spinach Malaysian curry, coconut rice, pak choi (vg, gf)
8oz British sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf)
Lemon posset, raspberry compote, lime shortbread (v, gf)
Chocolate and orange tart, fresh raspberries, blood orange sorbet (vg)
Cheeseboard - Barbers vintage, Bath Blue and West country Brie biscuits, quince, carrot and apricot chutney, grapes and celery

Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.
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; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

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

The Architect Bath - www.thearchitectbath.co.uk - 01225 439 610