

SET MENU

2 Courses £28 | 3 Courses £34

STARTERS

Mushroom & Truffle Arancini (NF)
truffle mayonnaise, parmesan (449kcal)

Soup of the Day (V, VG)
warm focaccia (644kcal)

Orange & Artichoke (VG, DF, NF)
purée, orange segments, orange & rum dressing (533kcal)

signature starter

Chicken Terrine
tarragon, apricot & ginger chutney, toasted brioche (212kcal)

MAINS

Georgian Beef Pie (NF)
braised beef, celeriac, carrot and swede in a rich jus, baked in puff pastry (645kcal)
*A comforting British classic inspired by the hospitality traditions of Georgian Bath.
Bath's Georgian era was synonymous with hearty British dining and entertaining visitors.*

local favourite

Pan-Fried Chicken Supreme (NF)
squash purée, sautéed Brussels sprouts, honey roast carrot,
red wine jus (386kcal)

Pumpkin Risotto (V, NF)
squash purée, baked feta, sumac, sour butter, sage (811kcal)

Beer Battered Haddock (DF, NF)
skin on fries, peas and tartare sauce (1189kcal)

Steak & Eggs (NF, GF)
4oz Flat iron steak, free-range egg, skin-on fries, chimichurri sauce (812kcal)

Beef Burger (NF)
pretzel bun, cheddar cheese, smoked bacon, caramelised onion,
gem lettuce, beef tomato, secret sauce, skin-on fries (1436kcal)

3 for £12

SIDES

Rosemary Salted Fries (GF, DF, NF, VG) (481kcal)

5

Mixed Leaf Salad (VG, GF, DF, NF) (150kcal)

5

Parmesan & Truffle Fries (GF, NF) (573kcal)

5

Mashed Potatoes (GF, NF)

5

Brussels Sprouts (NF, GF)
crispy pancetta, butter

5

Roasted New Potatoes (NF, GF)
'nduja butter

5

DESSERTS

Sticky Toffee Pudding
toffee sauce, pouring cream (925kcal)

homemade

Honey Whipped Ganache (V)
raspberry, raspberry sorbet, honey tuile (253kcal)
With pure Bath honey, made by Bath bees in Bath on our rooftop. As local as it gets.

signature dessert

Blackcurrant Mousse
raspberry gel, fresh berries (257kcal)

Granny Gothards Ice Cream (V, NF)
Three scoops. Choose from strawberry, vanilla, chocolate or ask your server for today's flavours (301kcal)

local favourite

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VG) Vegan / (VG*) with modifications (DF) Dairy Free / (DF*) With modifications (GF) No added Gluten / (GF*) With modifications (NF) Nut Free / (NF*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.