The Dower House Tasting Menu

Served 6.30pm – 8.45pm

Smoked cod roe, confit lemon
Spiced pork fritter, minus 8 apple cider vinegar

*

Bath Gem Ale Bread
Ivy House Farm butter

*

Beetroot
Salad of beetroots, potato and horseradish mousse, smoked eel

*

Halibut
Isle of Gigha halibut, curried mussel broth, heritage carrot

*

Lamb
Whaddon Grove Farm lamb, Jerusalem artichoke, turnip, lamb jus

Or

Venison
Exmoor venison, red cabbage, parsnip, Manjari chocolate, sloe gin jus

*

Apple
Russet apple, Douglas fir

*

Rhubarb
Yorkshire forced rhubarb, nutmeg custard, ginger

*

Petit fours

£85.00

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

The Dower House Vegetarian Tasting Menu

Served 6.30pm – 8.45pm

Goat's cheese mousse, fig chutney, candied walnut
Celeriac arancini, minus 8 apple cider vinegar

*

Bath Gem Ale Bread
Ivy House Farm butter

*

Beetroot
Salad of beetroots, potato and horseradish mousse, garden shoots

*

Carrot
Escabeche, ricotta, confit lemon

*

Turnip
Pressed white turnip, Jerusalem artichoke, crosnes

Or

Butternut squash
Butternut squash, pickled red cabbage, walnut granola, parsnip

*

Apple
Russet apple, Douglas fir

*

Rhubarb
Yorkshire forced rhubarb, nutmeg custard, ginger

*

Petit fours

£85.00

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