

The Dower House Tasting Menu

Served 7pm – 8.45pm

Sheep Rustler

Sheep rustler mousse, apricot and caraway

*

Bath Gem Ale bread

Ivy House Farm salted butter

*

Mackerel

Newlyn mackerel, Nashi pear, Porthilly oyster, kombu

*

Cod

Braised Cornish cod, maitake mushroom, hazelnut, cep velouté

*

Lamb

Whaddon Farm lamb, courgette, salt baked leek, Monk's Beard, lamb jus

Or

Pork

Dingle dell pork, jersey royal potato, Minus 8 apple cider, pork jus

*

Apple

Braeburn apple, Douglas fir

*

Strawberry

Cheddar strawberry, Aged Muscatel vinegar, Valrhona Opalys

*

Petit fours

£95.00

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 7pm – 8.45pm

Sheep Rustler

Sheep rustler mousse, apricot and caraway

*

Bath Gem Ale Bread

Ivy House Farm butter

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Waldorf

Chicory, Nashi pear, radish, walnut dressing

*

Carrot

Escabeche, ricotta, confit lemon

*

Jersey Royal potato

Jersey Royal potato, monks beard, courgette and basil

Or

Celeriac

Celeriac, hazelnut, Sherry vinegar, mushroom emulsion

*

Apple

Braeburn apple, Douglas fir

*

Strawberry

Cheddar strawberry, aged Muscatel vinegar, Valrhona Opalys

*

Petit fours

£85.00

Martin Blake, Head Chef



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