

## Tasting Menu

Bath Blue Cheese, Parmesan Sable  
Avocado Mousse, Cucumber, Borage

Shokupan  
Ivy House Farm Salted Butter, Smoked Roe Mousse

Beef  
30-Day Aged Herefordshire Beef Tartar, Bath Ale Hollandaise, IP8 Vinegar

Cod  
Cornish Cod, Cockles, Shellfish Dressing

Poussin  
Wye Valley Asparagus Almond Pesto, Chicken Jus Roti

Cheese  
A Selection Of 4 British Cheeses (£15 Supplement)

Douglas Fir  
West Woodlands Douglas Fir, Russet Apple, Burnt Butter

Rhubarb  
Yorkshire Forced Rhubarb, Piquet Olive Oil, Vanilla

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.*

## Vegetarian Tasting Menu

Bath Blue Cheese, Parmesan Sable  
Avocado Mousse, Cucumber, Borage

Shokupan  
Ivy House Farm Salted Butter, Chickpea Hummus

Beetroot  
Beetroot Tartar, Konro Grilled Celeriac, Ip8 Vinegar

Carrot  
Candied Carrot, Escabeche, Westcomb Dairy Ricotta

Asparagus  
Wye Valley Asparagus Faggotini, Almond, Jersey Cow Yoghurt

Cheese  
A Selection Of 4 British Cheeses (£15 Supplement)

Douglas Fir  
West Woodlands Douglas Fir, Russet Apple, Burnt Butter

Rhubarb  
Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla

Petit Fours

£85.00

Martin Blake, Head Chef

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## Vegan Tasting Menu

Avocado Mousse, Cucumber, Borage  
Sesame Seed Tuille, Almond, Garden Herb

Black Treacle Soda Bread  
Piqual Olive Oil, Chickpea Hummus

Beetroot  
Beetroot Tartar, Konro Grilled Celeriac, IP8 Vinegar

Carrot  
Candied Carrot, Escabeche, Fennel Pollen

Asparagus  
Wye Valley Asparagus Salad, Almond, Confit Lemon

Douglas Fir  
West Woodlands Douglas Fir, Russet Apple, Wood Sorrel

Rhubarb  
Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla

Petit Fours

£85.00

Martin Blake, Head Chef

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