

Classic Tasting Menu

Smoked haddock and sweet potato fritter, spiced aubergine

Pork cheek sticky bun, togarashi

Chicken

Cornfed chicken and black pudding galantine, fig and port, brioche

Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

Venison

Exmoor venison, slow cooked beetroot, preserved berry, sloe gin jus Bath Ale bread, Ivy House Farm salted & homemade marmite butter

Cheese

Selection of British cheeses, quince, lavosh (£15 supplement)

Chestnut

Ginger cake, chestnut, pear

£75 per person £50 per person wine pairing





Vegetarian Tasting Menu

Carrot escabeche, fennel, orange

Jerusalem artichoke, sticky bun, togarashi

Artichoke

Violet artichoke, apple, vanilla

Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso Bath Ale bread, Ivy House Farm salted & homemade marmite butter

Cheese

Selection of British cheeses, quince, lavosh (£15 supplement)

Chestnut

Ginger cake, chestnut, pear

£65 per person £50 per person wine pairing





Pescatarian Tasting Menu

Smoked haddock and sweet potato fritter, spiced aubergine

Jerusalem artichoke sticky bun, togarashi

Artichoke

Violet artichoke, apple, vanilla

Truffle

Truffle ice cream, pickled celeriac, cep, hazelnut

Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso Bath Ale bread, Ivy House Farm salted & homemade marmite butter

Cheese

Selection of British cheeses, quince, lavosh (£15 supplement)

Chestnut

Ginger cake, chestnut, pear

£75 per person £50 per person wine pairing





Vegan Tasting Menu

Carrot escabeche, fennel, orange

Jerusalem artichoke, togarashi

Artichoke

Violet artichoke, apple, vanilla

Truffle

Pickled celeriac, cep, hazelnut, truffle

Beetroot

Slow cooked beetroot, preserved berry, black garlic, Treviso Bath Ale bread, Picual olive oil and balsamic

Apple

Caramelized apple, apple sorbet (£15 supplement)

Chestnut

Ginger cake, chestnut, pear

£65 per person £50 per person wine pairing

