

# Classic Tasting Menu

FOUR-COURSE

Feta and Treviso tartlet

#### Mackerel

Newlyn mackerel, radish, kombu dressing

#### Tomato

Isle of Wight tomato, celery sorbet, herbs from our garden

#### Beef

Longhorn beef from Huntsham Farm, Provençal vegetables Bath Ale bread, Ivy House Farm salted & homemade marmite butter

#### Barkham Blue

Glazed fruit loaf, verjus pickled apricot (£15 supplement)

## Strawberry

Cheddar Valley strawberry, elderflower and lemon

£75 per person £50 per person wine pairing





# Vegetarian Tasting Menu FOUR-COURSE

Feta and Treviso tartlet

#### Radish

Radish and apple salad, preserved mustard seed

#### Tomato

Isle of Wight tomato, celery sorbet, herbs from our garden

## Courgette

Shitake glazed courgette, Provençal vegetables
Bath Ale bread, Ivy House Farm salted & homemade marmite butter

#### Barkham Blue

Glazed fruit loaf, verjus pickled apricot (£15 supplement)

# Strawberry

Cheddar Valley strawberry, elderflower and lemon

£65 per person £50 per person wine pairing





# Pescatarian Tasting Menu

FOUR-COURSE

Feta and Treviso tartlet

#### Mackerel

Newlyn mackerel, radish, kombu dressing

#### **Tomato**

Isle of Wight tomato, celery sorbet, herbs from our garden

## Courgette

Shitake glazed courgette, Provençal vegetables
Bath Ale bread, Ivy House Farm salted & homemade marmite butter

#### Barkham Blue

Glazed fruit loaf, verjus pickled apricot (£15 supplement)

## Strawberry

Cheddar Valley strawberry, elderflower and lemon

£75 per person £50 per person wine pairing





# Vegan Tasting Menu

Beetroot tartlet, Treviso jam

# Radish

Radish and apple salad, preserved mustard seed

#### **Tomato**

Isle of Wight tomato, celery sorbet, herbs from our garden

# Courgette

Shitake glazed courgette, Provençal vegetables Bath Ale bread, Picual olive oil and balsamic

## Apricot

Verjus pickled apricot, apricot sorbet (£15 supplement)

# Strawberry

Cheddar Valley strawberry, elderflower and lemon

£65 per person £50 per person wine pairing

