



## Classic Tasting Menu

FOUR-COURSE

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)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£80 per person

£50 per person wine pairing

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH



## Vegetarian Tasting Menu FOUR-COURSE

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)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£70 per person

£50 per person wine pairing

Please let us know if you have any dietary requirements before ordering.  
A discretionary 12.5% service charge will be added to your bill.



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## Pescatarian Tasting Menu FOUR-COURSE

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)

### Rhubarb

Yorkshire forced rhubarb, Valrhona opalys, ginger

£80 per person

£50 per person wine pairing

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.



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## Vegan Tasting Menu

FOUR-COURSE

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)

### Rhubarb

Yorkshire forced rhubarb, ginger, almond

£70 per person

£50 per person wine pairing

Please let us know if you have any dietary requirements before ordering.  
A discretionary 12.5% service charge will be added to your bill.



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