Classic Tasting Menu

Feta and Treviso tartlet

Mackerel Newlyn mackerel, radish, kombu dressing

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

> Lobster Native lobster salad, bisque, sticky bun

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

Strawberry Cheddar Valley strawberry, elderflower and lemon

> £75 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.



Vegetarian Tasting Menu

Feta and Treviso tartlet

Radish Radish and apple salad, preserved mustard seed

 $Tomato \\ \mbox{Isle of Wight tomato, celery sorbet, herbs from our garden} \\$

Carrot Bromham carrot escabeche, candied carrot, coconut and almond yoghurt

Courgette

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

> Barkham Blue Glazed fruit loaf, verjus pickled apricot

Strawberry Cheddar Valley strawberry, elderflower and lemon

> £65 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

BATH

Pescatarian Tasting Menu

Feta and Treviso tartlet

Mackerel Newlyn mackerel, radish, kombu dressing

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

> Lobster Native lobster salad, bisque, sticky bun

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

> Barkham Blue Glazed fruit loaf, verjus pickled apricot

Strawberry Cheddar Valley strawberry, elderflower and lemon

> £75 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.





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

Carrot Bromham carrot escabeche, candied carrot, coconut and almond yoghurt

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

Apricot Verjus pickled apricot, apricot sorbet

Strawberry Cheddar Valley strawberry, elderflower and lemon

> £65 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.

