



TASTING MENU

Whitbourne Estate, Organic, Grass-fed Beef Tartare

Woodland Mushroom, Soy, Sesame

Salt Baked Garden Beetroot

Goats Cheese, Pink Pepper, Honeycomb

Seared Cornish Pollock

Courgette, Basil, Seaweed

Roast Loin of Whitbourne Estate, Organic, Grass-fed Lamb

Pepper, Aubergine, Black Olive

Bath Soft Cheese

Bacon, Red Currant, Puff Pastry

Honeydew Melon

Prosciutto, Yoghurt, Balsamic

Croissant Parfait

English Raspberry, Whiskey, Granola

£60 per person

£110 per person with wine flight





TASTING MENU

Woodland Mushroom Broth

Soy, Sesame, Pickled Ginger

Salt Baked Garden Beetroot

Goats Cheese, Pink Peppercorn, Honeycomb

Charred Garden Courgette

Basil, Seaweed, Sea Herbs

Moroccan Spiced Tofu

Pepper, Aubergine, Black Olive

Bath Soft Cheese

Red Currant, Onion Jam, Puff Pastry

Honeydew Melon

Prosciutto, Yoghurt, Balsamic

Croissant Parfait

English Raspberry, Whiskey, Granola

£60 per person

£110 per person with wine flight

