SECOND FLOOR

RESTAURANT

SPRING MARKET MENU

3 courses with a cocktail £35

TOMMY'S MARGARITA
Mijenta Tequila Blanco, lime, agave

PALOMA
Mijenta Tequila Blanco, lime, grapefruit soda

STARTERS

Caramelised celeriac velouté, Bath Blue, croutons, chive oil (V)(VE*)(GF) 362 kcals
Milk/ Celery/ Sulphur Dioxide

Roasted Wye Valley asparagus, soy cured hens' yolk, nori powder, crispy rice noodles and sweet chilli jam (V)(GF) 208 kcals
Crustacean/ Fish/ Eggs/ Soya/ Sulphur Dioxide

Confit Creedy Carver chicken terrine, smoked bacon dust, piccalilli, croutons, watercress (GF) 438 kcals
Sesame Seeds/ Mustard/ Sulphur Dioxide

MAINS

Risotto primavera, asparagus, courgette, mint, pea, vegetarian parmesan, micro watercress (V)(VE*)(GF) 720 kcals
Milk/ Celery/ Sulphur Dioxide

ChalkStream trout, Asian watercress velouté, citrus braised fennel, tempura tenderstem broccoli, curry mayonnaise (GF) 647 kcals
Fish/ Eggs/ Soya/ Milk/ Sulphur Dioxide

Wiltshire West End Farm pork tenderloin, pickled apple sauce, rainbow chard, charred leeks, potato fondant, Calvados jus (GF) 583 kcals
Milk/ Celery/ Sulphur Dioxide

DESSERTS

Sticky toffee pudding, vegan vanilla ice cream, brandy snap galette (GF) (VE) 393 kcals
Nuts/ Sulphur Dioxide

Miso salted banana parfait, dark chocolate cremieux, caramelised banana, lime and coconut yoghurt (V)(GF*) 471 kcals
Eggs/ Milk/ Gluten/ Soya

Vanilla and rosemary rice pudding, sous vide rhubarb, rhubarb sorbet, ginger crumble (VE)(GF*) 402 kcals
Gluten

MIJENTA
TEQUILA

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