



## THE BATH PRIORY

HOTEL RESTAURANT SPA

### **Food Information**

Here at The Bath Priory we are blessed with some of the best producers and suppliers of fine food in the country. We source our produce locally and regionally, making use of the abundant ingredients on our doorstep. In the kitchen we cook the wonderful produce in a simple way, to let the true flavours shine through.

#### **Meat**

Our beef comes from Neston Park Farm just outside Bath, and Huntsham Court, a small farm in Hereford, where small herds are lovingly raised. Our game comes from Everly Farm Shop near Salisbury, the venison is stalked on Salisbury Plain and the mallard and partridges all come from estates local to Bath. Our pheasants come from an estate on the River Dart in Devon and all other meats come from Bartlett & Sons, a family butchers in central Bath.

#### **Fish**

We use three fish suppliers; Phil Bowdich of Taunton Fish Shop, who buys from Brixham Fish Market in South Devon. Jonny Godden of Flying Fish, who buys from Looe in South Cornwall and also Steve Downey of Chef Direct, who is based in Bristol and buys directly from the boats in the harbour. Bideford Fish Market in North Devon is also another favourite supplier. Using these local suppliers means we get the very best fish from the South West, which is freshly caught.

#### **Vegetables and Fruit**

Our vegetables come from a Greengrocer, Charlie Hicks, who is based in Bristol. Charlie sources his produce locally and also goes to Covent Garden Market every morning to increase the variety of his stock. Going to Covent Garden may seem illogical in terms of “food miles”, but this is not the case as many of the local suppliers take their produce to the market and then we are able to pick up from one central location.

You will find that the dishes you order are not served piping hot, as it has been proven that applying excessive heat diminishes the quality of the produce, and we wish to ensure that only the very finest dishes are served to you.

If you have any dietary requirements, please do not hesitate to ask. The kitchen and restaurant team here at The Bath Priory are committed to ensuring you have the best dining experience possible.

The man at the stove,  
Sam Moody



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### Light Lounge Menu

Available from 11.00am to 10.00pm

#### **Sandwiches** **£8.50**

**All sandwiches are served on white or brown bread with a salad garnish**

**Free range egg** with red onion, watercress and mayonnaise

**Montgomery's Cheddar cheese** with tomato and a red onion marmalade

**Mozzarella**, sun blushed tomatoes and rocket

**Prawns** with Marie Rose mayonnaise

**Chicken salad** with grain mustard and tarragon mayonnaise

**Roast beef** with horseradish mayonnaise and watercress salad

**Local smoked ham** with whole grain mustard dressing

**Local smoked salmon** with lemon crème fraîche and cracked pepper

#### **Hot Sandwiches & Paninis**

Smoked Somerset ham and Somerset brie with sun-blushed tomatoes **£9.00**

Bath Priory "Club" sandwich  
(chicken, bacon, lettuce and tomato) **£12.00**

Steak sandwich with onion confit and grain  
Mustard, chips **£16.00**

Somerset Rarebit **£10.00**

Beef Burger **£16.00**

#### **Salads**

Salad of mixed lettuces and herbs with our house dressing **£6.00**

Tomato and red onion salad with mixed leaves,  
chopped shallots and herbs **£9.00**

Chicken Caesar salad with poached egg and creamy dressing **£13.50**



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**Available from 12.00pm to 2.00pm and 6.30pm to 10.00pm**

### **Starters**

Soup of the day with homemade bread (please ask for today's choices)	<b>£9.50</b>
Carpaccio of beef with rocket salad, parmesan and green peppercorn vinaigrette	<b>£13.50</b>
A plate of smoked salmon	<b>£14.00</b>
Chefs risotto of the day	<b>£12.00</b>

### **Main Courses**

Omelette filled with your choice	<b>£16.00</b>
Roasted chicken breast, potato purée, seasonal vegetables	<b>£18.00</b>
Breaded sole goujons with chips, peas and tartar sauce	<b>£16.00</b>
Grilled sirloin steak with roasted tomato, field mushroom and chips	<b>£24.00</b>
Wild mushroom tagliatelle	<b>£16.00</b>

### **Desserts**

Warm apple crumble, clotted cream	
Chocolate mousse, orange sorbet	
Selection of ice creams and sorbet	<b>£7.00</b>
Selection of cheeses	<b>£10.00</b>
Fresh fruit platter	<b>£11.00</b>

**all £12.00**

Service at guest's discretion.