



The Bath Priory

Michelin Star Summer Lunch Menu

Innes goat curd

crispy shallot, pickled radish

Butter poached salt ling

mushroom, hazelnuts, wild asparagus

Woolley park farm duck

poached cherries, ginger bread

Caramelised onion tart

Chris Simms asparagus, truffle

Day boat Cornish cod

curried onions, mussels, yoghurt

Rose veal shin galette

lettuce, lentil vinaigrette, mustard mash

Praline soufflé

apricot sorbet

Vanilla cheesecake

Cheddar strawberries, white chocolate crunch

Plate of artisan cheeses

seasonal chutney, homemade breads

£25.00 three courses VAT included. Service is at guest's discretion.

For parties of 8 or more guests there will be a discretionary 12% service charge added to your bill.

Allergy Information: *Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.*