

*Pantry breakfast menu served Thursday - Sunday 8am - 11.30am*

#### GRAINS

##### Banana, Apple & Pecan Porridge

Oats, apple, roasted banana, pecan nuts, coconut flakes, cinnamon, maple syrup

##### Homemade Granola £6<sup>.50</sup>

Oats, maple syrup, coconut flakes, pumpkin seeds, dried cranberry, sultanas & hazelnuts served with Greek yoghurt, manuka & wildflower honey

##### Matcha Bircher £6

Matcha & almond butter overnight oats topped with bee pollen & lemon zest

##### Breakfast Chia £6

Chia seeds soaked overnight with coconut milk, coconut yoghurt & vanilla. Topped with açai purée, blueberries & cacao nibs

#### MAINS

##### Full English £12

Grilled streaky bacon, local pork & leek sausage, local black pudding, roasted tomato, field mushroom with free-range fried, poached or scrambled eggs

##### Full Nourish £11

Free range eggs, chickpea & green pea falafel, roasted tomato, shimeji mushroom, crushed avocado, beet hummus, spinach, beet black pudding, toasted sourdough

##### Baked Egg Chorizo £11

Somerset chorizo, roasted cherry tomatoes, chickpeas, wild garlic, smoked paprika & free-range eggs. Served with brioche.

##### Loch Duart Smoked Salmon & Scrambled Eggs £11

Smoked salmon, free-range scrambled eggs on toasted sourdough, lemon

##### Avocado on Toasted Sourdough £11

Free-range poached eggs, crushed avocado, wild garlic pesto, pomegranate, sesame za'atar, caramelised mushrooms, pea shoots, toasted pumpkin seeds & chilli dressing

##### Eggs Benedict £11

Free-range poached eggs, Wiltshire smoked ham hock, hollandaise sauce on toasted sourdough

##### Eggs Royale £11

Free-range poached eggs, smoked salmon, hollandaise sauce on toasted sourdough

##### Eggs Florentine £11

Free-range poached eggs, spinach, hollandaise sauce on toasted sourdough

#### PASTRIES & CAKES

*All £3<sup>.50</sup>*

##### Pistachio Swirl

Almond & Raspberry  
White Chocolate Croissant

##### Cinnamon Pretzel

##### Plain Croissant

##### Carrot & Beet Cake

##### Banana Muffin

##### Granola Bar

#### FRESH JUICES & SMOOTHIES

##### Orange Juice £5

Freshly squeezed orange juice

##### Apple Juice £5

Somerset organic farmed apple juice

##### Cold Press Green Juice £6

Kale, spinach, apple, ginger, lime

##### Breakfast Smoothie £6<sup>.50</sup>

Oats, banana, apple, coconut milk, cinnamon

##### Energy Smoothie £6<sup>.50</sup>

Frozen berries, peanut butter, flaxseeds, almond milk

#### HOT DRINKS

##### Double Espresso £3<sup>.50</sup>

##### Americano £3<sup>.50</sup>

##### Latte £4

##### Cappuccino £4

##### Flat White £4

##### Mocha £4

##### Rooibos Flat White / Latte £4

##### Chai Latte £4

##### Hot Chocolate £4

*All Teas £3<sup>.50</sup>*

##### English Breakfast

##### Earl Grey

##### Assam

##### Jasmine

##### Lapsang Souchong

##### Green

##### Fruit Berry

##### Lemon Verbena

##### Peppermint

##### Camomile

*Available with oat milk, soya milk, almond milk. Add £0<sup>.50</sup>*

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

*Pantry menu served Wednesday - Sunday 12pm - 9pm*

**NIBBLES**

**Carrot & Chickpea Fritters £5**

Herb salsa

**Crudités £5**

Red pepper hummus, beet hummus & yoghurt dip

**Selection of Homemade Breads £6**

Freshly baked bread to share, butter,  
olive oil & balsamic

**TO START**

**Celeriac, Apple & Walnut Soup £10**

Diced celeriac, apple, candied walnuts, truffle oil

**Beef Carpaccio £12**

Beef, pickled walnuts, crispy shallots,  
Berkswell cheese & celery

**Lightly Grilled Mackerel £10**

Braised lentils, horseradish & parmesan sauce

**Scallop Ceviche £16**

Chilli marinated scallops, ginger & apple purée, spring onion

**SALADS**

**Saffron Chicken**

Saffron chicken, roasted sweet potatoes, herb salad,  
chicory, pomegranate, buttermilk dressing

£8 | £16

**Roasted Pear & Burrata**

Roasted pear, pickled beets, burrata, grilled kale, sourdough

£9 | £16

**Buddha Bowl**

Chickpea & carrot falafel, carrot spaghetti, roasted pumpkin,  
red cabbage, quinoa, pickled quince, escabeche dressing

£8 | £16

**ON TOAST**

**Loch Duart Smoked Salmon £11**

Smoked salmon, wasabi mayonnaise, gem lettuce,  
cucumber on toasted sourdough

**Avocado on Toasted Sourdough £11**

Free range poached eggs, crushed avocado, pesto,  
pomegranate, sesame zaatar, caramelised mushrooms,  
toasted pumpkin seeds & chilli dressing

**Molten Montgomery Cheddar £10  
& Caramelised Pears**

Molten Montgomery cheddar, caramelised pears, fig dressing

**MAINS**

**Glazed Beef Cheek £19<sup>50</sup>**

Truffle mashed potato, balsamic shallots,  
button mushrooms & red wine sauce

**Loin of Cod £23**

Creamed leeks, cockles, braised fennel

**Wild Mushroom Tagliatelle £16**

Fresh tagliatelle, wild mushrooms & truffle sauce

**Roasted Spiced Sweet Potato £15**

Sesame pak choi, puffed wild rice, coriander,  
chilli & coconut sauce

**SIDES**

**Truffle & Parmesan Fries**

**Sea Salt & Rosemary Fries**

**Charred Tenderstem Broccoli,  
Chilli & Toasted Almonds**

**Green Salad, Apple, Figs, Red Onion  
& Toasted Pine Nuts**

**Honey Glazed Roasted Parsnips**

*All £4.<sup>50</sup>*

**DESSERTS**

**Coconut Rice Pudding**

Coconut rice pudding, blackberry compote

**Chocolate Mousse**

Chocolate mousse, passion fruit sorbet

**Roasted Plum Frangipane**

Yoghurt ice cream

*All £7*

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# The Bath Priory

The Bath Priory, Weston Road, Bath, BA1 2XT  
[www.thebathpriory.co.uk](http://www.thebathpriory.co.uk)

**BROWNSWORD HOTELS**

