



The Bath Priory

LUNCH

FIRST COURSES

Poached Aylesbury duck egg
mushroom Duxelle, hazelnut crunch

Warm salad of roast artichokes
tomato fondue, tapenade, basil salad

Tempura chilli squid
lime mayonnaise, melon and chilli salad

Tian of Brixham crab
lemongrass and ginger sauce

Risotto of fresh fish
crème fraîche, lemon, fine herbs

Pressed terrine of smoked ham hock
sauce gribiche, quail egg

Raviolo of confit chicken
herb purée, tarragon jus roti

MAIN COURSES

Risotto of sun blushed tomatoes
fresh basil, roquette salad

Fresh hand rolled saffron tagliatelle
fricassée of wild mushrooms, herb butter sauce

Day boat Cornish fish (Cod, Pollock, Ling or Hake)
potato purée, capers, creamed leeks, white wine velouté

Pan fried gilthead sea bream
ratatouille, fennel purée, gaspacho sauce

Roast breast of free range chicken
potato purée, roast leeks, jus roti

Rolled and braised belly of local pork
crackling, apple compote, Calvados sauce

Crispy galette of confit local lamb
lentil vinaigrette, charred lettuce, jus



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DESSERTS

Selection of three local artisan cheese
homemade preserves and breads.

Bitter chocolate tart
crème Chantilly

Warm vanilla rice pudding
mascarpone, spiced apricots

Passion fruit mousse
coconut ice cream

Caramelized lemon tart
cassis sorbet

Hot raspberry soufflé
raspberry sorbet

We ask that you choose one set menu for all guests; the same starter, main and dessert course. Whilst we request that you choose the same menu for the whole party, if you or your guests have any special dietary requests we will be happy to create a menu especially to suit their requirements.

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.

Three Courses £40.00 per person
Coffee and Petit Fours £8.00 per person
Inclusive of VAT

For parties of 10 or more guests a 12% service charge will be added to your bill.