



THE BATH ARMS

TASTING MENU

Tuesday October 24th 7pm

Goats cheese & red onion canapé

Prosecco Viticoltori Ponte

‡‡

Gin cured salmon gravadlax, smoked salmon aioli

Lyric Pinot Grigio, delle venezie 2016

‡‡

John dory, crab risotto, sea herbs

Chablis, J Moreau et Fils 2015

‡‡

Corn fed chicken terrine, leek, cranberries

Jack & Gina Californian chardonnay

‡‡

Venison fillet, Osso Buco, butternut fondant

Andean Vineyards Malbec 2017

‡‡

Apple & blackberry crumble

Warre's quinta da cavadinha vintage port 2002

‡‡

Chocolate fondant, salted caramel ice cream

Mumm Cordon Rouge Brut

‡‡

Petit fours & coffee

8 courses £49 per person - Wine pairing included £69 per person