

Specials

To start...

Pressed pork belly, black pudding scotch egg, roasted onion purée.
£6.50

Seared Scallops, compressed fennel, bitter orange purée, lemon gel and savoury granola. £7.50

Cornish crab risotto, tarragon & limoncello gel.
£7.25

To follow...

Maple glazed duck breast served with a fondant potato, carrot purée, peas à la Français.
£17.25

Brixham hake, Lyonnaise potatoes, wilted spinach, leek veloute.
£16.50

Roasted cod loin, chorizo, white bean & mussel cassoulet.
£14.95

Roast sirloin, oxtail wellington, roast root vegetables, spinach and porter jus.
£17.50

To finish...

Dark chocolate delice, homemade cherry ice cream, chocolate soil, chocolate & coffee frozen air.
£7.50

The Bath Arms “strawberries & cream”
Homemade strawberry ice cream, meringue, Chantilly cream, white chocolate and berry crumb, strawberry jelly.
£6.95