

EARLY BIRD ELEGANT DINING



Homemade bread

Appetisers to share

Katsu curry chicken

Crispy cod cheek

Onion financiers, sour cream and chive

Starters

Tartlet of Cabrito goat

Moroccan spices, chickpeas, crispy shallot rings,
confit lemon, yoghurt

Line caught cod loin

hazelnut pesto, semi dried grapes, verjus

Winslade cheese croquette

Pear, frisée, caramelised walnut

Seasonal soup

Regularly changing special

Truffle risotto

Soft poached hen's egg

Early Bird Offer

*2 courses, plus complimentary
appetisers - £30*

*4pm-5.30pm (1.5 hour sitting)
Supplements apply**

Mains

Fillet of beef*

Short rib ragu, portobello mushroom, smoked
mashed potato

Pork tenderloin

Pork belly, pig's cheek fritter, oriental cabbage,
mustard emulsion

Free range chicken breast

Slow roast celeriac, caramelised red onion

Slow roasted duck breast

Devon honey, lavender, rhubarb & ginger, confit
anya potatoes

Cauliflower steak

Café de Paris butter, golden raisins

Fish Specials

Please ask a member of staff for availability

Desserts

Sticky date & 'littlepod' vanilla pudding

Salted caramel sauce, maple
and walnut ice cream

Vanilla panna cotta

Passionfruit jelly, coconut sorbet

Caramelised apple parfait

Nougatine and Somerset cider brandy

Bath Soft cheese

Truffle honey, warm cheese scone

Winslade white chocolate delice

Pistachio and strawberry

**Coffee and petit fours
included with the 4-course meal**