

THE WIFE OF BATH

A La Carte Menu

£45 FOR THREE COURSES

£38 FOR TWO COURSES

Starters

Mackerel Tartar, Crispy Salmon Skin, Squid Ink Aioli
Dorset Crab, Apple, Lovage, Radish, Chilli, Seaweed Cracker
Heritage Tomato & Piquillo Pepper Tart, Courgettes, Valdeon
Roasted Wild Mushrooms, Poached Ducks Egg, Garlic, with/out Ortiz Anchovies
Roasted Tomato & Red Pepper Soup, Sardine, Sourdough, Capers
Rabbit, Chorizo, Savoy, Romesco, Almonds
Quail, Pancetta, Broad Beans, Leeks, Morcilla, Gem Lettuce
Crispy Pigs Head, Spiced Carrot, Ginger, Cucumber Relish

Mains

Baked Cod, Parsley Crust, Mussels, Heritage Tomatoes, Anchovies
Romney Marsh Lamb, Braised Shoulder, Spiced Carrot, Turnip, Peas
Hake, Courgettes, Smoked Cod Roe, Broad Beans, Cockles, Samphire
Spiced Chicken, Chorizo Jam, Potato, Charred Onion, Salsa Verde
Monkfish, Girolles, Clams, Peas, Pickled Artichoke
Iberico Presa, Aubergine, Sweet Potato, Morcilla, Spring Onions
Spicy Mushroom & Idiazabal Empanada, Romesco, Padrons
Mahou Battered Courgette Flower, Brie, Fennel & Thyme Lentils

or

To Share

Romney Marsh Rack of Lamb, Summer Vegetables, Salsa Verde (£17.00 Supp)
12-Year-Old 1.2kg Galician Sirloin, Triple Cooked Potatoes, Brown Butter Hollandaise (£50.00 Supp)
Iberico Pork Chop, Pedro Ximenez, Morcilla, Grilled Hispi, Olive Oil Potato (£17.00 Supp)
Chicken, Squid, Chorizo, Shellfish Paella

Desserts

Spiced Apricot Choux Bun, Vanilla, Thyme
Elderflower & Strawberry Cheesecake, Hazelnut, Basil
Raspberry Parfait, Crème Fraiche, Pistachio, Coriander
Orange & Almond Cake, Orange Curd, Meringue
Bitter Chocolate Tart, Sevillano Olive Oil, Sea Salt
Caramelised Apple Tart, Cinnamon Ice Cream to Share
A Selection of Spanish Cheeses, Px Raisins & Membrillo (£2.25/£4.25 Supp)

Eating Raw Fish, Shellfish, Eggs or Meat increases the Risk of Foodborne illnesses.
Although Every Effort is made to accommodate food allergies, we cannot always guarantee meeting your needs