

THE
WIFE OF BATH

5 COURSE TASTING MENU

£55 PER PERSON

£80 PER PERSON WITH WINE PAIRINGS

TO BE ORDERED BY THE WHOLE TABLE

Llopart Gran Reserva Brut Nature, Catalunya

Dorset Crab, Apple, Lovage, Radish, Chilli, Seaweed Cracker
La Guita Manzanilla, Sanlucar

-

Rabbit, Chorizo, Savoy Cabbage, Romesco Sauce, Almonds
Acustic Cellars Ritme Priorat Blanco 2017

-

Monkfish, Salsify, Rainbow Chard, Mussels
Domingo Martin Albarinho 2018, Rias Baixas

-

Iberico Presa, Butternut Squash, Morcilla, Black Garlic, Spring Onions
Sughere di Frasinello, 2015 Maremma

or

Venison, Celeriac, Black Cabbage, Girolles, Quince
Sughere di Frasinello, 2015 Maremma

-

Bitter Chocolate Tart, Sevilano Olive Oil, Sea Salt
Bodegas Alvear Pedro Ximenez Solera 1927

-

Selection of Spanish Cheeses (*Optional, £3.50 supplement*)

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.
A discretionary service charge of 12.5% will be added to your bill - All prices inclusive of VAT

www.thewifeofbath.com