

NO.
15

SUNDAY LUNCH SAMPLE MENU

Served between 12.30-3.30pm

Starters

Roasted Tomato soup with garlic croutons

Salt and pepper squid, aioli

Bath chaps, apple compote, walnut salad

Pan-seared scallops served with parsnip puree
and parsnip chutney

Mains

All roasts are served with carrot puree, Yorkshire pudding,
seasoned greens, roast potatoes, cauliflower cheese.

Rare Roast Beef and Horseradish

Roast ballotine of chicken with bread sauce

Pan roasted pave of wild cod, charred tenderstem & romesco sauce

Herb and potato gnocchi, roasted squash and puree,
toasted pine nut with sage brown butter

Desserts

Bath Ale sticky toffee, malt ice cream

GuestHouse strawberry Eton mess (*perfect for sharing*)

Strawberry-filled meringue, GuestHouse marshmallow,
strawberry compote, vanilla cream & shortbread

Tonka bean panna cotta,
caramelised white chocolate & raspberries

Seasonal crumble

2 COURSES £23.5 / 3 COURSES £28.5

CHILDREN UP TO AGE OF 12

2 COURSES £11.5 / 3 COURSES £14

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.
If you have a food allergy, please let us know. Thank you.