

NO.

15

BATH

The Main Menu

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Starters

No.15 Bath chaps, smoked bacon jam, pear & Hampshire watercress 9.5

Cream of roasted cauliflower, charred cauliflower & brassica pesto 8.5

South Coast scallops, sweetcorn, crispy chicken wing 14.5

Somerset game terrine, pistachio, selection of homemade chutney & pickles 10

Sage gnocchi, pumpkin, hazelnut, chicory, toasted seeds & parmesan 8.5

GuestHouse prawn cocktail *(perfect for sharing)* 22.5

Prawns, butter lettuce, avocado mousse & a selection of Marie Rose, garlic butter, or red onion & chilli relish sauce

Main

Creedy Carver duck breast, date purée, celeriac rémoulade & blackberry jus 19.5

Whole Cornish sole, parsley, lemon & capers, samphire, tartar sauce, hand cut chips 24.5

GuestHouse shepherd's pie, creamed leeks & mint jus 19.5

South-Coast line caught cod, lobster dumpling, red pepper & shellfish bisque 24.5

British wild mushroom risotto, Wiltshire truffle 17.5

Himalayan Salt Dry Aged ribeye steak & hand-cut chips with bearnaise sauce 29.5

Sides

Hand cut chips 3.5

Buttered seasonal greens 4

Garden baby leaves with mustard & lemon dressing 3.5

Honey roasted English roots 4

If you have any allergies, ask to see a copy of our allergen menu and speak with the manager.

A discretionary 10% service charge will be added for your convenience