

The Dispensary

Sunday lunch 12.30-3.30pm
two courses £23.50 / three courses £28.50 /
Children up to age 12, two courses £11.50 / three courses £14

Selection of breads, oils

Starters

French onion soup, sourdough croutons

Wiltshire game terrine, pickled onions, stout and treacle bread

Matt's home cured salmon, pink peppercorns, lemon, horseradish

Wyfe of Bath cheese soufflé, burnt leeks

Roasted beetroot, toasted seeds, pickled mushrooms, malt crumb

Mains

All roasts served with carrot purée, Yorkshire pudding, seasonal greens, roast onions,
roast potatoes, cauliflower cheese

Rare roast beef, horseradish cream

Braised shoulder of lamb, mint sauce

Hampshire pork belly, apple sauce

Roast nut tartlet, kale pesto

Cod loin, lemon and chive crushed new potatoes, white wine cream sauce

For a minimum of two people:

Traditional beef Wellington served pink, red wine gravy
With seasonal vegetables and roast potatoes (£7 supplement per person)

Desserts

Apple crumble, thyme ice-cream

Classic lemon tart, pouring cream

Chocolate mousse, hazelnuts, blood orange sorbet

Bath Soft Cheese, homemade chutney, crackers

Selection of homemade ice-creams and sorbets

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergens

