



The Architect Bath ~ Daily Menu

~ Friday 19th April 2024 ~

Small Plates

- Sweet potato, lime and coconut soup** crispy shallots, warm sourdough bread (v, gfa) 644kcal 7.50
King prawn, crispy squid and crushed avocado, salad, saffron, garlic and lemon aioli 558kcal 9.50
Sticky Asian pork cheek, pak choi, apple, red chillies, lime (vg, gf) 17kcal 10.50
Roasted cauliflower, sweet potato, spinach and lentil samosa, mint coconut yoghurt (v) 365kcal 8.50
Deep fried brie, pear, walnut, celery and radish salad (v) 429kcal 8.50
Pressed ham hock and pea terrine, apricot and carrot chutney 161kcal 8.50
Smoked salmon, dill cream cheese, caper and fennel salad, malted bread 422kcal 11.50

Nibbles

- Sweet chilli king prawns, ciabatta 744kcal 8.00
Crispy squid, sweet chilli mango 422kcal 7.50
Nocellara olives (vg, gf) 221kcal 4.50
Halloumi fries, tomato relish (v, gf) 538kcal 7.50
Crispy beef bao bun, gochujang 501kcal 7.50
Buffalo chicken wings, blue cheese dip (gf) 701kcal 8.50
Chicken and ginger gyoza, hoi sin 294kcal 7.50

Light Bites

- Red pepper, blushed tomato, goats cheese, pea quiche**, crème fraîche new potato salad (v, gf) 831kcal 13.50
Pickled beetroot and feta salad, smoked almonds, watercress and orange (vg, gf) 473kcal 12.00
Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (gf) 545kcal 14.50
Smoked salmon with a crispy potato rosti, smashed avocado, chorizo, poached egg (gf) 876kcal 15.00

Large Plates

- Chargrilled chicken and avocado salad**, Gorgonzola and crispy pancetta 1256kcal 19.50
8oz bacon chop, fried egg, grilled pineapple and chunky chips (gf) 912kcal 18.00
Pan fried chicken, Gorgonzola gnocchi, smoked pancetta, button mushrooms, white wine sauce 757kcal 20.50
Roast rump of lamb (pink) thyme fondant potato, white bean purée, lamb jus (gf) 829kcal 30.00
Miso glazed trout, teriyaki noodles, pak choi, edamame 699kcal 21.00
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 17.50
10oz British Sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1269kcal 32.00
Sweet potato, aubergine and spinach Malaysian curry, coconut rice, pak choi (vg, gf) 731kcal 18.00
Braised shoulder of lamb, dauphinoise potatoes, rosemary gravy (gf) 1077kcal 26.50
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333kcal 19.50
Moving mountains vegan burger, smoked applewood cheese, spicy tomato mayonnaise, fries (vg) 1210kcal 17.00
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 18.50
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257kcal 18.00

Sides

- Garlic bread (v) 426kcal 5.00
Fries (vg, gf) 377kcal 4.50
Chunky chips (vg, gf) 535kcal 4.50
Garlic bread, cheese (v) 621kcal 5.00

Mixed salad (vg, gf) 99kcal 4.50

Buttered vegetables (v, gf) 200kcal 5.00

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.