



## The Architect Bath Autumn Occasion menu

2 Course £38 / 3 Course £45.

### Starters

- Leek and potato soup**, warm seeded roll (vg, gfa) *400 kcal*  
**Chicken, apricot and tarragon terrine**, piccalilli, vegetable salad (gfa) *238 kcal*  
**Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) *431 kcal*

### Mains

- Pan-fried Loch Etive trout fillet**, Parmentier potatoes, samphire, mussels and herb sauce (gf) *708 kcal*  
**Slow-roasted Gressingham duck leg**, thyme and garlic potato terrine, cherry jus (gf) *1033 kcal*  
**Beetroot, spinach and Beluga lentil Wellington**, hasselback potatoes, mulled wine jus (vg) *451 kcal*  
**8oz British sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) *1416 kcal*  
£7.50 supplement

### Desserts

- Chocolate and orange tart**, fresh raspberries, blood orange sorbet (vg) *432 kcal*  
**Blackberry and apple crumble tart**, mulled wine syrup, blackcurrant sorbet (vg, gf) *555 kcal*  
**Tiramisu trifle**, espresso-soaked sponge, mascarpone cream (v, gf) *592 kcal*  
**Cheeseboard - Barbers vintage, Bath Blue and West country Brie** biscuits, quince, carrot and apricot chutney, grapes and celery *641 kcal*  
£5.00 Supplement



#### Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.  
For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

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

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