



The Architect Bath Thanksgiving Feast Menu 2025

Three Courses £42.50 Two Courses £36.50

Starters

- Poached and smoked salmon rilette**, apple remoulade, seeded toast *346 kcal*
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) *367 kcal*
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) *405 kcal*
- Roasted butternut squash and pumpkin soup**, sage gnocchi (v) *717 kcal*
- Chicken, apricot and tarragon terrine**, piccalilli, vegetable salad (gfa) *238 kcal*
- Wild mushroom, shallot and tarragon suet pudding**, celeriac and truffle purée, red wine jus (vg, gf) *410 kcal*

Mains

- Roast turkey** with traditional accompaniments (gf) *1253 kcal*
- Pan-fried Loch Etive trout fillet**, Parmentier potatoes, samphire, mussels and herb sauce (gf) *708 kcal*
- Beetroot, spinach and Beluga lentil Wellington**, hasselback potatoes, mulled wine jus (vg) *454 kcal*
- Slow-roasted Gressingham duck leg**, thyme and garlic potato terrine, cherry jus (gf) *967 kcal*
- Venison, Port, bacon and rosemary pie**, colcannon mash, bourguignon sauce (gf) *1142 kcal*
- Red pepper and goat's cheese tortellini**, smoked almond romesco, basil dressing (v) *974 kcal*
- 8oz dry-aged sirloin steak**, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries
(supplement £8.50) (gf) *1314 kcal*

Puddings

- Pecan tart**, clotted cream ice cream (v) *459 kcal*
- Black Forest Arctic slice**, boozy cherries (v) *467 kcal*
- Toasted waffle**, orange marmalade ice cream, clementine and dark chocolate sauce (v) *759 kcal*
- Blackberry and apple crumble tart**, mulled wine syrup, blackcurrant sorbet (vg, gf) *555 kcal*
- Tiramisu trifle**, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) *555 kcal*
- Selection of British and French cheeses**, spiced apricot chutney, biscuits (instead of dessert £5pp extra)



^{598 kcal} 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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