



# The Architect Bath ~ April Daily Menu

~ Wednesday 18th March 2026 ~

## Small Plates

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**Cauliflower soup**, warm seeded roll (v) 566kcal 8.50

**Bell pepper and tomato posset**, black olive crumble, basil crematta, toasted foccacia (vg) 240kcal 8.00

**Burrata**, broad beans, peas and pesto (v, gf) 517kcal 11.00

**Lamb and red pepper meatball**, toasted flatbread, cumin hummus, pickled shallots and coriander 476kcal 10.50

**Seasoned pork belly**, pea purée, asparagus, crackling crumb, Madeira sauce (gf) 502kcal 10.50

**King prawn cocktail**, buttered seeded bread (gfa) 576kcal 11.50

**Smoked salmon fish cake**, pea purée, fine herb and lemon mayonnaise (gf) 366kcal 9.50

Chickpea hummus, flatbread (vg) 588kcal 7.00

King prawns, garlic butter, ciabatta 427kcal 9.00

Halloumi fries, tomato relish (v, gf) 554kcal 7.50

Broccoli tempura, miso, sesame (vg) 251kcal 7.50

Shredded duck croquettes, Thai red curry dipping sauce (gf) 428

Spicy lime and mango chicken wings (gf) 569kcal 8.50

kcal 8.00

Crispy squid with sweet chilli mango 412kcal 8.00

Duck fat potatoes, parmesan, garlic mayo (gf) 724kcal 6.00

## Large Plates

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**Slow roasted duck leg**, bubble and squeak, peas, broad beans, cavolo nero (gf) 910kcal 22.00

**Chorizo crumbed chicken breast**, pea purée, parmesan gnocchi, spinach, broccoli, chorizo oil 821kcal 24.00

**Serrano wrapped hake fillet**, butterbean purée, slow cooked tomato and fennel, salsa verde (gf) 544kcal 23.50

**Bavette "steak frites"**, (served pink), roast plum tomato, portobello mushroom, rocket salad, fries (gf) 1279kcal 21.00

**King prawn and chorizo linguine**, garlic, cherry tomatoes, chilli, Parmesan, basil 1504kcal 21.00

**Grilled sea bass fillets**, caper potatoes, white wine sauce (gf) 686kcal 24.00

**Braised shoulder of lamb**, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 1152kcal 28.00

**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 870kcal 18.50

**Honey sesame belly pork**, pak choi, sticky rice, tamari and ginger dressing 843kcal 19.50

**Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 608kcal 18.50

**Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278kcal 19.00

**Buttercross farm pork and apple sausages**, buttered mash, greens and gravy (gf) 1349kcal 17.50

**8oz British sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1415kcal 34.00

**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380kcal 19.00

## Light Bites

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**Pulled lamb shoulder Shawarma flatbread**, pickled onions, minted yoghurt, chilli 545kcal 14.50

**Gruyère, balsamic onion and leek quiche**, crème fraîche new potato salad (gf) 844kcal 13.50

**Salmon and smoked haddock fishcake**, poached egg, white wine, tomato, caper sauce (gf) 579kcal 15.00

**Sun blushed tomato and basil risotto**, vegan prosociano crisp (vg, gf) 382kcal 11.00

Roast sweet potato, tahini sauce (vg, gf) 603kcal 6.50

Mixed salad (vg, gf) 100kcal 5.00

Tenderstem broccoli, chilli and garlic (vg, gf) 70kcal 5.50

Garlic bread, cheese (v) 632kcal 6.00

Buttered vegetables (v, gf) 175kcal 5.00

Garlic bread (v) 425kcal 5.50

Fries (vg, gf) 377kcal 5.00

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#### Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. 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.

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