



The Architect Bath ~ Daily Menu

~ Wednesday 29th April 2026 ~

Small Plates

Cauliflower soup, warm seeded roll (v) 563kcal 8.50

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

King prawn cocktail, buttered seeded bread (gfa) 575kcal 11.50

Lamb and red pepper meatball, toasted flatbread, cumin hummus, pickled shallots and coriander 475kcal 10.00

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

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

Halloumi fries, tomato relish (v, gf) 554kcal 8.00

King prawns, garlic butter, ciabatta 423kcal 9.00

Cumin hummus, flatbread (vg) 676kcal 7.50

Crispy squid with sweet chilli mango 412kcal 8.00

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

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

Steamed vegetable gyoza, teriyaki dip (vg) 190kcal 7.00

Shredded duck croquettes, Thai red curry dipping sauce (gf) 424kcal 8.00

Large Plates

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

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

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

Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 1150kcal 28.00

Pan fried chicken breast, Gorgonzola gnocchi, smoked pancetta, button mushrooms, white wine sauce 840kcal 24.00

Buttercross farm pork and leek sausages, buttered mash, onion gravy (gf) 945kcal 18.50

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

Slow roasted duck leg, bubble and squeak, peas, broad beans, cavolo nero (gf) 908kcal 22.00

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1230kcal 20.00

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

8oz British sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1414kcal 34.00

Pea and mint tortellini, spinach and watercress purée, mint, pickled shallots, broad beans, (vg) 472kcal 19.00

King prawn and chorizo linguine, garlic, cherry tomatoes, chilli, Parmesan, basil 1500kcal 21.00

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

Light Bites

Honey and chilli halloumi flatbread, tzatziki and pomegranate (v) 859kcal 12.50

Sun blushed tomato and basil risotto, vegan prosociano crisp (vg, gf) 381kcal 11.00

Red pepper, spinach, balsamic onion, goats cheese quiche, crème fraîche new potato salad (v, gf) 854kcal 14.00

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

Fries (vg, gf) 377kcal 5.00

Chunky chips (vg, gf) 535kcal 5.00

Buttered vegetables (v, gf) 175kcal 5.00

Garlic bread, cheese (v) 629kcal 6.00

Mixed salad (vg, gf) 100kcal 5.00

Garlic bread (v) 421kcal 5.50



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.