



# tasting vegetarian £69

### SPICED PUMPKIN VELOUTE

sage | pumpkin oil | toasted seeds

#### **HERITAGE CARROT**

satay, peanut, black sesame, coconut

#### **LEEK**

truffle | cornish yarg | potato

# KING OYSTER MUSHROOM

polenta | mushroom ketchup

#### **BARBECUED CELERIAC**

chestnut | apple | sage

### **CLEMENTINE**

jamaican gingerbread | ginger cream | chia

# **CHOCOLATE**

barley | malt | cocoa nib

tasting wine option £49
additional cheese course £10

## **BATH SOFT**

pecan | truffle honey | damson

with a focus on seasonal, fresh, local produce, our menus can change daily

a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT