

# Modern Tasting Menu

8 Courses £75

Optional Wine Flight £45

## *Generosity*

Tartlet of sweet potato, feta, pecan and maple

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West Country Cheddar craquelin

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Bath Bun Crown, with cultured salted butter

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Cauliflower velouté

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## *Starter*

Wild mushroom risotto, Woodchester Cotswolds Classic and Italian black truffle oil

or

Smoked salmon, crème fraiche, chive and dill wreath with marinated salmon, keta  
and pickled carrots

or

Ham hock and confit duck press with piccalilli

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## *Mains*

Butternut, sage and chestnut pithivier with salt baked beetroot and feta

or

Roasted loin of West Country lamb, beetroot and dauphinoise

or

Brill, lemon spinach and caper butter

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## *Optional Course £10 (supp)*

British cheese

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## *Pre-Dessert*

Mango and orange blossom sorbet

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## *Dessert*

Pear tatin with clotted cream ice cream

or

Chocolate and coffee fondant, almond tuile, vanilla ice cream and Frangelico foam

or

Bramley apple and blackberry crumble with cinnamon ice-cream