



# The Architect Bath

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## Graduation Menu

3 courses + a glass of Piper Heidsieck Champagne - £50 per head

### Starters

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**Smoked haddock kedgeree arancini**, curry sauce, mango salsa (gf)

**Mini lamb and rosemary pie**, pea purée, red wine jus (gf)

**Char-grilled bruschetta**, burrata, oven-dried tomatoes, olives and basil pesto (v)

### Mains

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**10oz British Sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf)  
£7.50 supplement

**Roasted chicken breast**, charred corn, potato rosti, air dried ham, roast chicken gravy (gf)

**Poached salmon salad**, salad cream, beetroot, asparagus, tender stem, soft boiled egg (gf)

**Pea and mint tortellini**, vegan parmesan crisp, garden pea velouté (vg)

### Desserts

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**Pimms jelly**, cucumber, strawberry and raspberries, Champagne sorbet (gf)

**Raspberry ripple Arctic slice**, white chocolate sauce (v)

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf)

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We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

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