



# THE BATH ARMS

COUNTRY PUB · ACCOMMODATION · RESTAURANT

— A LONGLEAT GROUP PROPERTY —

## Dinner Menu

### Starters

- Crispy duck egg, asparagus velouté, smoked haddock & crispy streaky bacon  
7.00
- Salt baked beetroots, candy baby beets, Cornish goats curd, ginger crumb & pear sorbet  
7.50
- Oak smoked bacon, bubble and squeak, free range poached egg & hollandaise sauce  
7.50
- Pulled pork and pistachio terrine, toasted pistachio's, cider gel, apple jelly, thyme crostini  
8.00
- Vanilla poached smoked salmon, compressed cucumber chive ice cream & crostini  
8.50

### Mains

- Lemon and thyme Chicken supreme, potato rosti, kale & red wine jus  
14.00
- Pork fillet, celeriac puree, pearl barley, kale, sauté potatoes madeira jus  
17.00
- Duck breast, cauliflower puree, ginger and honey hash & red wine jus  
17.50
- Pan seared stone bass, artichoke puree, potato fondant, samphire and chicken jus  
17.50
- Wiltshire lamb, confit saffron potatoes, pea puree, black pudding bonbon  
18.50
- Beetroot wellington, maple & apple roasted baby carrots, Romanesco,  
sweet potato puree & honey dressing  
15.50
- Burger of the day, brioche, smoked acre cheddar, streaky bacon, plum chutney,  
Mixed leaf salad & fries  
14.95
- 8oz sirloin steak, cherry on the vine tomatoes, onion rings, gastro chips & watercress  
22.00
- Wild mushroom & pea pearl barley risotto, whipped goats curd & truffle oil  
14.00

### Sides

- £3.50 each
- Seasoned triple cooked chips - sweet potato fries - new potatoes with garlic herb butter – buttered  
seasonal greens - house salad

*Please ask a member of the team for any allergen information you may need.*

*\*A discretionary 10% service charge will be added to a table of 8 or more\**