

Tasting Menu

Available on pre-booking only

CHEF'S SELECTION CANAPES

GRESSINGHAM DUCK

Pastrami, pate & leg bonbon with watermelon and aged balsamic (591kcal)
Perfectly paired with Catena Malbec / Argentina

CRAB & ASPARAGUS

Parma ham, grapefruit gel, tapioca crisp (561 kcal / NF)
Perfectly paired with E.Bonneville Chablis / France

HERB-CRUST LAMB CANNON

Boulangère potato, wild garlic, purée, aubergine moussaka (NF)
Perfectly paired with Shiraz / Australia

SORBET

Limoncello

Perfectly paired with house Champagne (100ml)

TRIO OF CHOCOLATE MOUSSE

"Dark, white & milk" Salted caramel ice cream with gold leaf (685kcal)
Perfectly paired with Castelnau de Suduiraut, Sauternes

COFFEE WITH PETIT FOURS / SUPPLEMENT £8



A LUXURY 5-STAR

Standing proud within 7 acres of private grounds, the Bath Spa Hotel is a pleasant walk from Bath's historic centre. Take a stroll across Pulteney Bridge and admire the sweeping Georgian architecture of the Royal Crescent or pay homage to the city's Roman legacy at the famous baths – then return to relax with us!



@bathspahotel



Macdonald Bath Spa Hotel

Nibbles

CHILLI & LEMON OLIVES / 6

(93kcal / NF / DF / GF)

PADRON PEPPERS WITH MALDON SALT / 7

(186kcal / NF / DF / GF)

SMOKED MIXED NUTS / 7

(160kcal)

CRISPY OKRA FRIES WITH TAMARIND CHUTNEY / 8

(195kcal / VE / DF / NF)

Starters

ROASTED RED PEPPER SOUP / 9

Black olive pesto, basil crouton and chives oil (300kcal / NF)
Perfectly paired with Sancerre / France

TWICE BAKED SMOKED HADDOCK SOUFFLE / 16

Pear Carpaccio, blue cheese & comet cheese sauce (620 kcal)
Perfectly paired with Gavi / Italy

KING PRAWN DUMPLINGS BROTH "ORIENTAL STYLE" / 18

With kaffir lime leaf, young baby vegetables, galangal, lemongrass and mussels (561kcal / NF)
Perfectly paired with Cloudy Bay Sauvignon Blanc / New Zealand

TRIO OF DUCK / 18

Pastrami, pate & leg bonbon with watermelon and aged balsamic (591kcal)
Perfectly paired with Catena Malbec / Argentina

DRESSED HAND-PICKED CRAB & ASPARAGUS / 19

Parma ham, grapefruit gel, tapioca crisp (561kcal / NF)
Perfectly paired with E. Bonneville Chablis / France

SEARED SCALLOPS & ROAST CHICKEN / 21

Cherry tomato fondue, basil, olive tapenade (557kcal / NF)
Perfectly paired with Albarino / Spanish

Mains

HAKE GRATIN / 28

Asparagus, spinach, confit red onion, broad bean, saffron mussels & Champagne velouté (495kcal / NF)
Perfectly paired with Chardonnay / Chile

MONKFISH MALABAR TIKKA CURRY / 32

With cumin, curry leaves, basmati rice (632kcal)
Perfectly paired with Cloudy Bay Sauvignon Blanc / New Zealand

TRUFFLE ROASTED FILLET OF CORN-FED CHICKEN / 29

Crispy Polenta, bacon, mushroom, ratatouille, sauce bourguignon (735kcal / NF)
Perfectly paired with Monclivio Barolo / Italy

FILLET OF LAMB CANNON / 34

Herb mustard crust, boulangère potato, garlic leaf puree, aubergine moussaka (NF)
Perfectly paired with Shiraz / Australia

WILD MUSHROOMS CREPES GRATIN / 22

Spinach, chives, smoked cheddar cheese sauce (682kcal / VG)
Perfectly paired with Roseblood / France

GREEN THAI CURRY "VEGAN" / 21

Sesame & coconut rice, Thai baby vegetables green curry (632 kcal / VE)
Perfectly paired with Cloudy Bay Sauvignon Blanc / New Zealand

Dry-aged, from the Grill.

RIB-EYE STEAK 220GM / 36

Smoked tomato, mushroom mix, hand-cut chips (757kcal / NF)

COTE DE BOEUF FOR TWO 450GM / 90

Smoked tomato, mushroom mix, mix leaves salad, hand-cut chips (757kcal / NF)
Side sauce: garlic butter or peppercorn / 3 each

Sides

HOUSE SALAD / 7

SAUTÉED TENDERSTEM BROCCOLI, ROASTED ALMOND / 8

GRILLED HISPI CABBAGE WITH CRISPY ONION / 8

TRUFFLE PARMESAN POTATO CHIPS / 8

VE = Vegan VG = Vegetarian GF = Gluten-Free NF = Nut-Free DF = Dairy-Free
(Adults need around 2000kcal a day).

Desserts

CHOCOLATE FONDANT / 14

Pistachio Ice cream (966kcal)
Perfectly paired with A to Z, Pinot Gris (please allow 15min)

FLAMBE RUM BABA / 14

French brandy, apple carpaccio, raisins, vanilla cream Chantilly (687kcal / NF / GF)
Perfectly paired with Nectar Pedro Ximenez

TRIO OF CHOCOLATE MOUSSE / 12

Salted caramel ice cream (685kcal)
Perfectly paired with Castelnau de Suduiraut, Sauternes

VEGAN LEMON CHEESE CAKE / 12

Pomegranate (685kcal / VE)
Perfectly paired with Nectar Pedro Ximenez

SELECTION OF FRENCH AND BRITISH CHEESES / 14

Condiments, crackers and grapes (675kcal)
Perfectly paired with Chardonnay / Chile

ASSORTED PETIT FOURS / 8

3 pieces

WINE FLIGHT 125ML GLASS OF WINE / 45

Liqueur Coffee

IRISH COFFEE / 12

Jameson Whisky

BAILEYS COFFEE / 12

Baileys Liqueur

AMARETTO COFFEE / 12

Amaretto Liqueur

FRENCH COFFEE / 12

Hennessey vs Cognac

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