

Tasting Menu

Available on pre-booking only - £60 per person

Chef's Selection Canapés

DUO OF RABBIT

Walnut, Smoked Leek, Hash brown (495kcal)

Perfectly paired with Shiraz / Australia

HAKE FILLET

Courgette, Aubergine, Langoustine (687kcal)

Perfectly paired with Viré-Clessé Chardonnay / France

BEEF SIRLOIN

Potato Cake, Miso Custard, Beef-Fat Carrot (525kcal)

Perfectly paired with Albariño / Spain

CUCUMBER GRANITA

WHITE CHOCOLATE MOUSSE

Strawberry, Basil Aero, Viola Flowers (535kcal)

Perfectly paired with Nectar Pedro Ximénez



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



@bathspahotel



Macdonald Bath Spa

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

Nibbles

CHILLI & LEMON OLIVES / 6

(93kcal / NF / DF / GF)

PADRON PEPPERS WITH MALDON SALT / 8

(186kcal / NF / DF / GF)

SMOKED & SALTED NUTS / 7

(160kcal)

CRISPY OKRA FRIES WITH TAMARIND CHUTNEY / 8

(195kcal / VE / DF /NF)

Starters

DUO OF RABBIT / 16

Walnut, Smoked Leek, Hash Brown (340kcal)

Perfectly paired with Viré-Clessé Chardonnay / France

DRY AGED DUCK BREAST / 15

Fermented Plum, Almond, Orange (495kcal)

Perfectly paired with Shiraz / Australia

HERITAGE TOMATO TART / 13

Goat Curd, Black Olive, Basil Pesto (591kcal)

Perfectly paired with Minerva Sparkling Wine / England

TUNA LOIN / 16

Mooli, Green Goddess, Cucumber (385kcal)

Perfectly paired with Beronia Rioja Rosado / Spain

STEAMED COD / 14

Dashi, Fennel Jam, Pickled Shimeji (405kcal)

Perfectly paired with Malbec / South Africa

BROCCOLI SOUP / 13

Stilton, Beignet, Crème Fraîche (405kcal)

Perfectly paired with Sparkling Wine / England

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Mains

BEEF SIRLOIN / 39

Potato Cake, Miso Custard, Beef-Fat Carrot (525kcal)
Perfectly paired with Albariño / Spain

DUO OF PORK / 34

Confit Turnip, Apple, Mustard Jus (595kcal)
Perfectly paired with Pinot Noir / France

HAKE FILLET / 33

Courgette, Aubergine, Langoustine (687kcal)
Perfectly paired with Viré-Clessé Chardonnay / France

CURRIED MONKFISH / 34

Pomme Anna, Warm Tartare, Sherry Vinegar (525kcal)
Perfectly paired with Roseblood / France

CAULIFLOWER STEAK / 24

Truffle Mash, Parmesan, Chilli Kale (395kcal)
Perfectly paired with Sauvignon Blanc / Chile

SUMMER PEARL BARLEY RISOTTO / 26

Broccoli, Burnt Feta, Lemon (395kcal)
Perfectly paired with Minerva Sparkling Wine / England

Sides

ROASTED HISPI CABBAGE, BLACK GARLIC, CRISPY ONION / 6

HONEY AND CARAWAY CHANTENAY CARROTS / 6

SAUTÉED NEW POTATO, CAFÉ DE PARIS BUTTER / 6

MIXED LEAF SALAD, CRISPY ONION, BALSAMIC VINEGAR / 6

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Desserts

WHITE CHOCOLATE MOUSSE / 14

Strawberry, Basil Aero, Viola Flowers (535kcal)
Perfectly paired with A to Z Pinot Gris

MANGO PARFAIT / 12

Mango Salsa, White Balsamic Gel, Coconut (966kcal)
Perfectly paired with Nectar Pedro Ximénez

LEMON TART / 14

Crème Fraîche, Raspberry, Earl Grey (685kcal)
Perfectly paired with Castelnau de Suduiraut, Sauternes

STICKY TOFFEE PUDDING / 12

Caramel Sauce, Date Gel, Brittle (675kcal)
Perfectly paired with Chardonnay / Chile

DARK CHOCOLATE MILLEFUILLE / 12

Hazelnut Praline, Ganache, Coffee Gel (675kcal)
Perfectly paired with Chardonnay / Chile

CHEESE BOARD / 16

Truffle Honey, Grapes, Walnut
Perfectly paired with Beronia Rioja Rosado / Spain

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

Hennessy vs Cognac

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