

The Bath Arms

Evening menu 8th september

- Starters -

Cream of Broccoli and Almond Soup £4.00 (v)*

Seared Jumbo Prawns,

Mange Tout Salad and Rouille £6.00

Grilled Halloumi on a Puy Lentil
and Roast Butternut Squash Salad £5.50 (v)

Rabbit, Wild Mushroom and Leek Terrine
with Caper Berries and Granary Toast £5.50

Grilled Sardines with Lemon and Chilli Butter
and New Potato Salad £5.50 / £9.00

- Sharers -

Warm Pita with Humus,
Olive Tapenade and Tomato Chutney £4.00 (v)

Pint of Prawns with Garlic Mayonnaise £5.00

Whole Baked Camembert
with Crusty White Bread and Chutney £7.00 (v)

Charcuterie Plate with Pickles £4.50

Pickled White Anchovies £4.50

Cod Goujons with Tartare Sauce £4.00

English Cheeseboard with Olde Sussex,
Colston Bassett Stilton and Golden Cross Goats Cheese,
served with Crackers £6.00 (v)

All our dishes are prepared in our kitchen
using only the best and freshest ingredients

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Sunday the 5th September

- Starters -

Leek and Potato Soup £4.00 (v)

1/2 Pint of Prawns
with Rouille and Crusty Bread £5.50

Grilled Halloumi on a Puy Lentil
and Roast Butternut Squash Salad £5.50 (v)

Rabbit, Wild Mushroom and Leek Terrine
with Caper Berries and Granary Toast £5.50

Grilled Sardines with Lemon and Chilli Butter
and New Potato Salad £5.50 / £9.00

- Roasts Dinners -

Roast Topside of Beef £10.50

Roast Chicken £9.50

Butternut, Stilton and Hazelnut Roast
£8.50 (v)*

Our Roast Dinners are served with Roast Parsnips,
Carrots, Broccoli, Red Cabbage, Roast Potatoes
and Yorkshire Pudding with a Hearty Gravy

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using free range meats and freshest ingredients we can find

*contain nuts

- Mains -

County Pork Sausages
with Creamy Mash and Gravy £8.00
Vegetarian Sausages £7.00

Roast Skate Wing with Coconut Dhal
and Aubergine Pakora £9.50

Seared Red Mullet and Chorizo Salad £5.50 / £9.00

Roast Chicken Breast on a Lemon and Hazelnut Risotto
with Chargrilled Spring Onion £9.50*

Slow Roasted Pork Belly with Mash, Braised Red Cabbage,
Roast Apple and Mustard Sauce £10.00

Penne with Taleggio, Pesto, Roasted Peppers
and Chargrilled Courgettes £8.50 (v)

Summer Vegetable Brioche Pudding, Slow Roast Shallots,
and Tomatoes on a Red Chard and Herb Salad £8.50 (v)

Lamb Burger in a Rosemary Bun
with Potato Wedges and Tomato Chutney £7.50

8oz Rib Eye Steak with Stilton Butter,
Watercress and Thick Cut Chips £14.00

Beer Battered Line Caught Cod and Chips
with Minted Mushy Peas £8.50

- Desserts -

Raspberry, Strawberry and Almond Shortcake £4.50*

Apple Crumble with Vanilla Custard £4.50

Dark Chocolate and Praline Cheesecake
with Cherry Compote £4.50*

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