

THREE COURSE DINNER £39.00

INCLUSIVE OF VAT
SERVICE NOT INCLUDED

· STARTERS ·

RAVIOLI OF CRAB & GINGER
LOBSTER SAUCE

BRAISED DUCK LEG IN MADEIRA
TRUFFLE CREAMED POTATOES

WARM SALAD OF PAN-FRIED SCALLOPS

GRILLED RED MULLET
WITH BRAISED COUS-COUS

OAK SMOKED LOCAL SALMON WITH BLINIS & CAVIAR
SWEET PEPPER DRESSING

ROAST CHICKEN AND GOATS CHEESE SAUSAGE

PAN FRIED CALVES LIVER
ONION BRIOCHE,
WITH A CABERNET SAUVIGNON VINEGAR JUS

MAIN COURSES

SAUTÉED SEABASS, TAGLIOLINI
BASIL VELOUTÉ

PAN FRIED TURBOT FILLET, CHIVE CRUSHED POTATOES
WITH A LIGHT VEAL STOCK

GRILLED DOVER SOLE FILLETS
WITH LEMON CREAMED POTATOES
CÈPE SAUCE

PEMBROKESHIRE FILLET OF BEEF (GRASS FED)
ONION & SAGE PUREE, MADEIRA SAUCE
(£5.00 SUPPLEMENT)

ROAST BEST END OF ORGANIC LAMB
WITH A RAVIOLI OF CHICKEN AND HERBS
PORT WINE SAUCE
(£5.00 SUPPLEMENT)

STEAMED BREAST OF GUINEA FOWL WITH LIME
LEG ROASTED IN HERBS
RED WINE SAUCE

HONEY GLAZED GRESSINGHAM DUCK BREAST
WITH SAVOY CABBAGE AND SPECK
CASSIS JUS

· DESSERTS ·

CHOCOLATE MARQUISE WITH ORANGE ANGLAISE
RASPBERRY ICE CREAM

VANILLA POACHED PEAR
WITH A DARK BITTER CHOCOLATE ICE CREAM

CARAMELISED LEMON TART

PRALINE CRÈME BRÛLÉE

CRISPY APPLE TART WITH RUM AND RAISIN ICE CREAM
(PLEASE ALLOW 15 MINUTES)

FRESH RASPBERRY AND CRISPY COCONUT TUILES
HAZELNUT CREAM

A SELECTION OF THE BATH PRIORY DESSERTS
(PLEASE ALLOW 15 MINUTES)
(£5.00 SUPPLEMENT)

A SELECTION OF ICE CREAMS AND SORBETS
WITH FRESH FRUIT

A SELECTION OF CHEESES FROM THE TROLLEY,
CELERY AND GRAPES WITH SULTANA AND HONEY BREAD
(AS AN ADDITIONAL COURSE, £5.00 SUPPLEMENT)

FRESHLY GROUND CAFÉTIÈRE COFFEE, CAPPUCCINO, ESPRESSO
AND PETITS FOURS (£3.50)

CHEESES

CHEESE OF THE MONTH

COOLEENEY CHEESE

SIMILAR IN STYLE TO A CAMEMBERT, THIS COW'S MILK CHEESE IS MADE BY THE MAHER FAMILY AT MOYNE NEAR THURLES IN COUNTY CORK. THE CHEESE DEVELOPS A SEMI-LIQUID INTERIOR AS IT MATURES, ALONG WITH AN INITIALLY SMOOTH FLAVOUR FOLLOWED BY A CHARACTERISTIC "BITE".

CORNISH YARG

A PASTEURISED COW'S MILK CHEESE FROM EAST CORNWALL, INVENTED BY A MR GRAY (THE CHEESE GETS ITS NAME FROM REVERSING HIS SURNAME). NOW MADE BY LYNHER DAIRIES, THE CHEESE IS WRAPPED IN NETTLES AND HAS A TEXTURE SIMILAR TO CAERPHILLY.

DENHAY CHEDDAR TRUCKLE

DENHAY FARM IS NEAR BRIDPORT IN WEST DORSET. THE CHEDDAR IS MADE BY THE STREATFIELDS WITH PASTEURISED MILK AND IS TRADITIONALLY CLOTH-WRAPPED AND AGED FOR SIX MONTHS, GIVING A RICH TEXTURE AND MELLOW FLAVOUR. VEGETARIAN RENNET.

DEVON OKE & CURWORTHY

THE RECIPE FOR THIS 17TH CENTURY CHEESE WAS DISCOVERED AND PUBLISHED TEN YEARS AGO. IT WAS NOTICED AND RESURRECTED BY RACHEL STEVENS WHO NOW MAKES IT ON HER FARM JUST OUTSIDE OKEHAMPTON IN DEVON. IT IS A RICH, NUTTY CHEESE THAT MUST BE SERVED AT ROOM TEMPERATURE TO DISPLAY ITS FULL FLAVOUR.

DOUBLE WORCESTER

MADE BY ALISON ANSTEY AT BROOMHALL FARM, JUST SOUTH OF WORCESTER THIS IS A CHEESE INSPIRED BY DOUBLE GLOUCESTER. MADE FROM UNPASTEURISED COW'S MILK, THE CURD IS FINELY CUT AND HEATED TO A RELATIVELY HIGH TEMPERATURE. THIS RESULTS IN A RICH, SMOOTH CHEESE OF EXCELLENT FLAVOUR.

EPOISSE

A RICH, PUNGENT WASHED-RIND CHEESE FROM BURGUNDY. THE CHEESE HAS A GENTLER AND SMOOTHER FLAVOUR THAN THE AROMA WOULD SUGGEST!

... CONTINUED OVER

GOLDEN CROSS LOG

THIS UNPASTEURISED GOAT'S CHEESE IS MADE NEAR LEWES IN EAST SUSSEX. THE YOUNG CHEESE IS ROLLED IN ASH AND THEN MATURED FOR A COUPLE OF WEEKS TO ALLOW THE GROWTH OF A NATURAL RIND, AND THE DEVELOPMENT OF A MORE COMPLEX FLAVOUR.

GUBBEEN

AN UNPASTEURISED COW'S MILK, WASHED-RIND CHEESE FROM IRELAND. A GENTLE, INTRIGUING FLAVOUR WITH A RICH, RUDDY RIND.

LANGRES

AN UNPASTEURISED COW'S MILK CHEESE FROM CHAMPAGNE. THE CHEESE IS NOT TURNED DURING THE MATURING PROCESS, RESULTING IN THE HOLLOW TOP. TRADITIONALLY SERVED BY PIERCING THE TOP OF THE CHEESE WITH A FORK AND THE POURING A LITTLE MARC DE CHAMPAGNE INTO THE HOLLOW, ALLOWING IT TO SEEP THROUGH THE BODY OF THE CHEESE.

RAGSTONE

A MATURED GOAT'S MILK CHEESE MADE BY CHARLIE WESTHEAD AT THE NEAL'S YARD CREAMERY IN GOLDEN VALLEY, HEREFORDSHIRE. THE CYLINDRICAL CHEESE DEVELOPS A NATURAL RIND, FIRM TEXTURE AND PRONOUNCED FLAVOUR.

STILTON

THE COLSTON BASSETT DAIRY IN NOTTINGHAMSHIRE IS GENERALLY ACKNOWLEDGED TO PRODUCE THE BEST STILTON – THEY HAVE JUST BEEN AWARDED A GOLD MEDAL AT THE BRITISH CHEESE AWARDS. MATURED FOR SIX MONTHS, THE CHEESE HAS A SMOOTH TEXTURE AND SUPERB FLAVOUR.

TIMSBURY ASH PYRAMID

A GOAT'S MILK CHEESE MADE BY MARY HOLBROOK AT TIMSBURY, JUST SOUTH OF BATH. THE CHEESE-MOULD IS LINED WITH CHARCOAL TO FACILITATE REMOVAL OF THE CHEESE ONCE THE WHEY HAS DRAINED AWAY.

VIGNOTTE

THIS TRIPLE CREAM COW'S MILK CHEESE, FROM THE CHAMPAGNE REGION HAS A RICH, SMOOTH FLAVOUR AND IS MADE FROM PASTEURISED MILK.

WIGMORE

THIS SOFT-TEXTURED SHEEP'S MILK CHEESE IS MADE BY ANNE WIGMORE IN THE VILLAGE OF SPENCER'S WOOD IN BERKSHIRE. THE COMPLEX, FRUITY FLAVOURS ARE TYPICAL OF CHEESES MADE WITH UNPASTEURISED EWE'S MILK.