

PLATE

BATHWICK'S
RESTAURANT & BAR

Private Dining Menu

Starters

Spring garden bruschetta, wild garlic pesto (vg)
Truffled goats cheese croquettes, beetroot & pickled walnut salsa (v, gf)
Smoked coronation chicken terrine

Mains

Slow roast lamb shoulder shepherds pie, fresh herb crumb,
heritage carrots, beetroots in mint butter (gf)
Wild mushroom & pearl barley risotto, tarragon, parmesan, shallot & sage crisp (vg)
Seared Cornish mackerel fillet, lemon lentils with dill, samphire, capers & tomato,
sumac squid & brown crab mayonnaise (gf)

Sweet Plates

Rhubarb & apple crumble tart, almond & vanilla custard (v)
Dark chocolate & hazelnut torte, honeycomb, brandy cream (vg, gf)
Lemon meringue cheesecake, sherbet, Greek yoghurt sorbet

Three courses 45



Before ordering please let a member of the team know if you have any allergies or dietary requirements.
All prices are inclusive of VAT and please note a 12% discretionary service charge will be added to your bill.