

PLATE

BATHWICK'S
RESTAURANT & BAR

Private Dining

Starters

Salmon gravadlax, caper, beetroot & potato salad
Truffled goats cheese croquettes, beetroot & pickled walnut salsa
Chicken liver parfait, red onion marmalade, toasted sourdough

Mains

Pan roasted lamb rump, confit potato, charred baby gem, bacon, peas
Wild mushroom & pearl barley risotto, tarragon, parmesan (v)
Cornish seabass fillet, niçoise potatoes, roast fennel, sauce vierge

Sweet Plates

Baked Strawberry cheesecake, stem ginger ice cream
Lemon and lime parfait, lime sorbet, lavender gel, sable
Warm dark chocolate cake, Greek yoghurt sorbet

Three courses 45

Includes a glass of prosecco

