

EVENING MENU at THE KITCHEN

NIBBLES

- Olives à la provençale [ve, df, gf] 4
- Bath Harvest Basil-Infused Dipping Oil & Balsamic with warm Artisan Focaccia [ve, df] 5
- Tuscan Gold Chunky Dipping Oil with warm Artisan Focaccia [veo, dfo] 7

STARTERS

- Honey-Grilled Chorizo Bites [df, gf] 9
Smoky grilled chorizo glazed in deep Spanish red wine and Pewsham honey
- Grilled Feta Honey Walnut Salad [v, gf] 8
Mixed greens topped with honey-glazed toasted walnuts, grilled feta cheese and Pewsham honey
- Artisan Pâté with Toasted Sourdough [v, df, gfo] 6
Ask your server for today's selection

MAINS

- Flat-Iron Steak Diane [gf, dfo] 26
8oz flat-iron steak, served medium-rare, with a rich classic French sauce of mushroom, Cognac, Dijon mustard and beef stock, finished with double cream
- Fish of the Day [df, gf] MP
Ask your server for today's offering
- Chicken Cacciatore [gf, dfo] 24
Free-range chicken breast and thigh, slow braised in Roma tomatoes, olives, Chianti red wine and aromatics
- Honey Garlic Pork [gf, dfo] 23
Marinated sous-vide pork loin steak, sesame tenderstem broccoli
- Stuffed Portobello Steak [ve, gf, dfo] 21
Portobello mushroom marinated in Bordeaux red wine, stuffed with herbed cream cheese, grilled with herbes de Provence and finished with a red wine glaze.
- Artichoke Red Pepper Filo Parcel [ve, df, gfo] 23
Artichoke, roasted red pepper, spinach and garlic cream in a flaky filo pastry, finished with smoked sea salt & pink peppercorns

All mains served with your choice of two sides:
Cajun Tots [ve, df] Buttery Paris Mash [v]
Autumn Slaw [ve, df] Garden Salad [ve, gf, df]