

# 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 Cacciatoro [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]