



SPRINGS RESTAURANT

Nibbles & Side Dishes

Vegetable Crisps (V, GF)	£2.25
Marinated Olives (V, GF)	£3.25
Sienna Nuts, Seeds and Wasabi Peas (V, GF)	£3.25
Mini Breads - selection of freshly baked mini breads served with balsamic vinegar and rapeseed oil (V)	£4.25
Side Salad (V, GF)	£4.25

Starters

Soup of the Day - homemade soup served with choice of chilli or parmesan flatbread (GF*)	£4.95
Pear, Walnut and Blue Cheese Salad - Bath Blue cheese and walnut gnocchi with pear jelly, pea shoots and balsamic glaze (V)	£4.95
Pork & Pear Wonton - crispy dumplings with sweet & sour sauce served with pea shoots and Parmesan	£5.95
Prawn & Coconut Beignets - savoury 'doughnuts' drizzled with honey served with oriental salad and soy dip	£5.95
Salmon & Beetroot Gravlax - with tartare sauce and poppy seed tuile (GF*)	£6.25

Main Dishes

Salad of Roasted Tofu & Cherries - served on a bed of red chard, pak choi and pea shoots (GF, V)	£8.95
Pan Seared Chicken - breast of chicken with a sundried tomato & whisky cream, served with Cajun potato wedges (GF)	£9.95
Caesar Salad - pan fried chicken breast with smoked bacon and croutons on Kos lettuce with Caesar dressing (Vegetarian option available) (GF*)	£10.95
Roasted Guinea Fowl - served with celeriac cream, pearl barley and red pepper cornbread (GF*)	£10.95
Grilled Lemon Sole - served with spicy mango couscous, basil butter and pea shoots (GF)	£11.95

Sandwiches Paninis & Wraps

Each is available as a sandwich, panini or wrap and served with vegetable crisps.
Choice of bread made by the Thoughtful Bread Company - handcrafted artisan breads made using sour dough and traditional Roman baking methods.

Houmous, Spinach and Beef Tomato (V, GF*)	£4.95
Slow Cooked Pork - with roasted apples, spinach & barbeque sauce (GF*)	£5.95
Smoked Salmon - with spinach and herb cream cheese (GF*)	£6.95
Spicy Jerk Chicken - with a banana, cumin & tomato ketchup (GF*)	£6.95

Desserts

Chargrilled Peach - with goat's cheese & rosemary cream (V, GF)	£4.95
Tropical Fruit Soup & Rose Liqueur Sponge - chilled fruit soup including papaya, mango and passion fruit with a light Genoese sponge infused with rose liqueur (V)	£4.95
Duo of Chocolate Trifle - marbled white & dark chocolate mousse topped with a caramel & Chantilly cream (V, GF)	£5.95
Raspberry Mille Feuille - layers of puff pastry, Chantilly cream and fresh raspberries drizzled with chocolate sauce (V)	£6.95

Something to Share

Rustic Platter to Share - including 'Bath Pig' Chorizo, Wookey Hole 'cave-aged' Cheddar, Figs, Celery, Piccalilli & Sour Cream dips and locally-made flatbreads	£18.95
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V= Vegetarian

GF=Gluten Free

GF* = Gluten Free on request

We cannot guarantee that our food does not contain traces of nuts

Please advise a member of the Restaurant staff if you have any dietary requirements