



SPRINGS RESTAURANT  
AT THERMAE BATH SPA

## *Main Dishes*

**Tartiflette** - layers of sliced potato, local cheeses and white sauce in a butter shortcrust pastry with cranberry sauce and mixed leaves (V, NF)

**Pan Seared Chicken Breast** served with a pea & Toulouse sausage fricassée and creamy mashed potato (NF, GF\*)

**Wild Sea Bass** - pan fried, served with a creamy smoked bacon & parsley sauce and lightly roasted new potatoes (NF, GF)

**Thermae Caesar Salad** topped with either sliced beef, chicken breast or white ling fish (NF, GF)

**Steak Bavette** - strips of roasted steak, served with wild rice, cabelo nero and a drizzle of crème de cassis (GF, DF, NF)

**Assiette of Warm Cheese** - Wyfe of Bath cheese & Bath soft cheese, served with Bath Oliver biscuits, quince jam, sun-blushed tomatoes and a farmhouse chutney. **For two to share** (V,NF,GF\*)

## *Choice of Drink*

**Fruit Juice or Still / Sparkling mineral water**

**San Miguel Lager (5%),**

**House White Wine (12.5%) or House Red Wine (13%)**

- Please see reverse page for starters, sides and desserts -

# *Nibbles & Side Dishes*

**Side Salad** - seasonal leaves, cherry tomatoes & cucumber topped with sunflower and pumpkin seeds (V,VE,DF,GF,NF) **£4.25**

**Selection of Local Breads**, balsamic vinegar and rapeseed oil (V) **£4.50**

**Marinated Olives**, wasabi peas, sienna nuts and seeds (V, DF, GF) **£5.95**

## *Starters*

**Soup of the Day** - please ask. Served with a choice of local bread **£4.95**

**Quails Egg & Steamed Asparagus Salad** topped with smoked applewood cheese (V, NF, GF) **£5.95**

**Flaked Ling Salad** - poached white fish served with grapefruit, olives, fennel and new potatoes (NF, GF) **£6.50**

**Slow Roast Pork** - thinly sliced and served with black pudding topped with spinach and farmhouse chutney (NF, DF) **£6.50**

## *Desserts*

**Fig Fritters** with ginger & honey ice cream (V, NF) **£5.95**

**Raspberry & Clotted Cream Terrine** with white chocolate brioche (V, NF) **£5.95**

**Tarte au Citron** with warm berry compote (V, NF) **£6.50**

**Strawberry & Black Pepper Tart** with crème patissière and a balsamic reduction (V, NF) **£6.95**

DF = Dairy Free	GF=Gluten Free	GF* = Gluten Free on request
V= Vegetarian	VE=Vegan	NF=Nut Free Ingredients*

\* 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