Christmas Menu

Spiced parsnip soup — VGN, DF, GF
parsnip bhaji | coriander oil

Cashew curd — N, VGN, DF, GF
salt baked beetroot | cashew granola | orange dressing | chicory

Treacle cured salmon — DF, GF
pickled mooli | charred spring onions | lemongrass & ginger | beetroot

Cornish fish stew — DF, GF on request
rouille | crouton

Wood pigeon — N, GF, DF on request
blackberry | celeriac | hazelnut | pickled mustard seeds | game jus

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Roasted cauliflower — N, VGN, DF, GF
caponata | smoked almond romesco | crispy capers

Homity filo pie — V
potato | truffle cheddar | braised red cabbage | tenderstem broccoli

Flat iron steak — GF, DF on request
pan fried medium rare | chimichurri | crispy shallots | watercress | chunky chips

Turkey Saltimbocca — GF, DF on request
prosciutto | sage | cavolo nero | Madeira jus

Braised venison pie
bacon jam | sprout tops | wild mushroom jus

West country landed fish of the day — GF
braised fennel | vin jaune & mussel veloute

Ribeye steak — GF, DF on request
cafe de Paris butter | flat mushroom | watercress | chunky chips

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free. We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England. We add a voluntary service charge of 12.5%, and all tips go entirely to the staff.

34 Brock Street, Bath, BA1 2LN | www.TheCircusRestaurant.co.uk | Tel: 01225 466020

THE CIRCUS
Restaurant

Sorbet du jour — VGN, DF, GF

Vanilla crème brulée — V, GF
apple compote | spiced crumble

Panettone tiramisu — V
Kirsch cherries | chocolate soil

Mince pie bread & butter pudding — V
eggnog custard | cinnamon ice cream

Selection of seasonal cheeses — V on request
pickled celery & fennel | membrillo | artison crackers

Brussel sprout gratin — V, GF

New potatos — GF, VGN & DF on request
herb butter

Chunky chips — VGN, DF, GF

Steamed greens — N, GF, VGN & DF on request
hazelnut & herb butter

Bread & focaccia selection — VGN, DF, GF on request
Made in house each day

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