Autumn Menu

Seasonal Think Drink - Sloe gin bramble 9

Spiced butternut squash soup 9 — VGN, DF, GF
toasted seed granola | coconut yoghurt

Cashew curd 10.9 — N, VGN, DF, GF
salt baked beetroot | cashew granola | orange dressing | chicory

Ancho pork cheek 11.9 — DF, GF
smoked mole sauce | charred corn | tomato salsa

Cornish fish stew 12.5 — DF, GF on request
rouille | crouton

Wood pigeon 12.9 — N, GF, DF on request
blackberry | celeriac | hazelnut | pickled mustard seeds | game jus

---

Roasted cauliflower 21.5 — N, VGN, DF, GF
caponata | smoked almond romesco | crispy capers

Cheddar & potato dumplings 23 — V, GF
chive velouté | roasted Jerusalem artichokes | artichoke crisps

Flat iron steak 26.8 — GF, DF on request
pan fried medium rare | chimichurri | crispy shallots | watercress | chunky chips

Guinea fowl supreme 30 — GF
wild mushrooms | potato fondant | Madeira cream | braised shallots | peas

Braised venison pie 31.9
bacon jam | sprout tops | wild mushroom jus

West country landed fish of the day
please ask your server

Ribeye steak 35 — GF, DF on request
brandy & green peppercorn 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 7.2 — VGN, DF, GF

Apple crumble crème brulée 7.6 — V, GF
apple compote | spiced crumble

Sticky apple & date cake 9.7 — V
Calvados salted caramel | ginger crumb | cultured vanilla cream

Chocolate & almond Florentine tart 10.5 — N, V, GF
blackberry compote | whipped mascarpone

Selection of seasonal cheeses 12 — V on request
pickled celery & fennel | membrillo | artison crackers

Root vegetable mash 5 — VGN, DF, GF
carrot | swede | sweet potato

New potatos 4 — GF, VGN & DF on request
herb butter

Chunky chips 4 — VGN, DF, GF

Winter greens 5 — GF, VGN & DF on request
herb butter

Bread selection 5 — VGN, DF, GF on request
Made in house each day

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.