Lunch Set Menu

Mon to Sat | 2 courses £33pp | 3 courses £38pp
inc glass of house wine or soft drink



Spiced butternut squash soup
toasted seed granola | coconut yoghurt

Cashew curd
salt baked beetroot | cashew granola | orange dressing | chicory

Ancho pork cheek
smoked mole sauce | charred corn | tomato salsa

Cornish fish stew (£2 extra)
rouille | crouton

Roasted cauliflower
caponata | smoked almond romesco | crispy capers

Cheddar & potato dumplings
chive velouté | roasted Jerusalem artichokes | artichoke crisps

Flat iron steak
pan fried medium rare | chimichurri | crispy shallots | watercress | chunky chips

Guinea fowl supreme (£3 extra)
potato fondant | wild mushrooms | Madeira cream | braised shallots | peas

West country landed fish of the day
please ask your server

Root vegetable mash £5 **Winter greens £5**
Chunky chips £4 **New potatoes £4**

Sorbet du jour

Apple crumble crème brulée
apple compote | spiced crumble

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

Chocolate & almond Florentine tart
blackberry compote | whipped mascarpone

Selection of seasonal cheeses (£2 extra)
pickled celery & fennel | membrillo | artison crackers

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

Purified water

We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Soft Drinks

Presses 3.3
Garden lemonade/ elderflower/ ginger beer

Juices/ Soft Drinks 3.1
Apple/ orange/ coke/ coke zero

Bath Water 4
Naturally filtered, local and organic
Still / Sparkling

Apéritifs

		35ml
Noilly Prat	*18%*	4.1
Campari	*25%*	4
Martini Rosso	*15%*	4.1
Aperol Spritz/ Kir Royale	*17%*	10

Gin & Vodka

		25ml
Bombay Sapphire Gin	*40%*	4.1
Hendricks Gin	*41%*	4.6
Tanqueray Gin	*41%*	4.6
Bath Gin	*40%*	4.6
Absolut Vodka	*40%*	4.1
Grey Goose Vodka	*40%*	6.1

Liqueurs & Digestifs

		25ml
Frangelico	*20%*	4
Cointreau	*40%*	4.1
Jose Cuervo Tequila	*38%*	4.1
Amaretto	*28%*	4.1
Bailey's	*17%*	4
Kahlua	*20%*	4
Aperol	*11%*	4
Pimms	*25%*	4.1
Grappa	*38%*	5.1
Limoncello	*27%*	4.1

For our cocktail menu, please see the wine list

Beers & Ciders

Modelo Especial *335ml, 4.5%* 5.5
Crisp Mexican lager

Butcombe Gold *500ml, 4.6%* 6
Local English ale

Keller Pills *440ml, 4.8%* 6
Lost & Grounded
Pilsner based lager with a whack of hops

Guest Stout *Please ask* 6.95

Guest pale ale *Please ask* 6.7

Midford Cider *500ml, 5.9%* 6.95
Honey's, Bath
Medium dry/naturally hazy

Full craft beer menu at the back of the wine list

Sherry & Port

		70ml
La Gitana Manzanilla	*15%*	5.2
Harvey's Amontillado	*17%*	5.2
Taylors Late Bottled 2019	*20%*	6.2
Quinta do Crasto LBV	*20%*	9.2

Brandy

		25ml
Hennessy VS Cognac	*40%*	5.1
Remy Martin VSOP Cognac	*40%*	5.6
Janneau VSOP Armagnac	*40%*	6.1

Rum

		25ml
Captain Morgan	*40%*	4.6
Havana Club Anejo Rum	*38%*	4.1
Sagatiba Pura Cachaça	*38%*	4.1

Whisky

			25ml
Jamesons	*Ireland*	*40%*	4.1
Bulleit Bourbon	*Kentucky*	*40%*	5.1
Auchentoshan 10 year	*Lowland*	*40%*	5.6
Balvenie 12 year	*Speyside*	*40%*	6.1
Caol Ila 12 year	*Islay*	*43%*	6.6
Knockando 12 year	*Speyside*	*43%*	6.6
Dalwhinnie 15 year	*Highland*	*43%*	7.1