

*The* **GRANARY**



BUILT  
**1869**

# Taste of The Granary

Our menu is dedicated to uncomplicated comfort food bursting with flair and imagination. We believe in treating outstanding produce with the utmost care, using only the very best, fresh ingredients sourced from our handpicked suppliers and artisans. We capture ingredients at their peak, bringing you dishes that strike the perfect balance between simplicity and deliciousness.

## TASTING MENU

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Ezme, fire brasied tomatoes, pickled chilli, persian spice (ve/gf)

Served with fresh raw vegetables on ice

Bath blue cheese, bitter leaves, pear, walnut, sourdough flatbread

Cider brined boneless fried chicken, brown sugar buffalo sauce, blue cheese (gf)

Blackened Courgette, crispy chilli oil, garlic yoghurt (v/gf)

Lamb kofta, mint & coriander chutney, hung organic west country yoghurt (gf)

Slow cooked aubergine, makhani dahl, preserved tomatoes, crispy buckwheat

Chocolate Mousse, fudge, caramac ice cream (v/gf)

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## FOR TWO TO SHARE £45

Wine pairing £20 per person.

**Allergens** If you have any allergies or dietary requests,  
please inform your waiter who will assist you

**Optional Service Charge** 12.5% is added to your bill,  
all tips are distributed 100% to the team