

THE BATH BREW HOUSE

Two courses £20, Three courses £25

Starters

Homemade leek and potato soup with sourdough bread (Ve*)

Homemade terrine with our on-site brewed Emperor pale ale

Breaded halloumi with sweet chilli dip (V)

Mini fishcakes with homemade salsa and dress leaves

Mains

BBH Burger with cheese and bacon and skin on fries

Vegan Jambalaya (Ve*)

Chicken in a creamy leek and bacon sauce with potatoes and seasonal veg

Oven baked salmon with hollandaise sauce, potatoes and seasonal veg

Falafel wrap with avocado, pickled red cabbage, mixed salad, khobez bread, lemon tahini, harissa and hummus dressing (V)

Desserts

Beer-a-Misu (Tiramisu but with BEER!) (V)

Chocolate fudge stout brownie, served warm with clotted cream (V)

Warm treacle tart with vanilla ice cream (V)

(V)= Vegetarian (Ve)= Vegan (Ve*)= Vegan options available

(GiF)= Gluten Ingredient Free (GiF*)= Gluten Ingredient Free options available. We cannot guarantee 100% gluten free due to potential cross contamination with gluten elsewhere in our kitchen!

All dishes may contain nuts. Please make your food server aware if you have food allergies or dietary requirements. Please note that during busy periods there may be a wait on food, we appreciate your patience.

Full allergen info available on request.