

DINNER MENU

Starters

Cornish crab mayonnaise, sweet red pepper, shallots and coriander	£8.65
Pork and pistachio terrine, apple and plum chutney, warmed beetroot loaf	£7.75
Pea, courgette, feta risotto, toasted seeds, mint	£6.95
Grilled red mullet, warmed tomato, olive tapenade	£7.50
Yellow pea and chorizo soup	£6.75
Goats cheese, fennel, radish salad	£7.00
Mushroom, thyme soufflé, toasted pine nuts, rocket	£7.95

Main courses

Veal escalope, caponata, lemon	£ 19.50
Navarin spring lamb	£ 15.95
Seared scallops, smoked bacon, sage, black pepper mash	£ 21.60
Roast sea bream, wilted spinach, gnocchi, mussel butter sauce,	£ 13.95
Spinach & Ricotta cakes with poached egg, spring vegetables, hollandaise sauce	£11.50
Breast of Guinea Fowl, broccoli, asparagus fricassee	£ 14.50
Pot roast ham hock, potato rostie, spring cabbage, parsley sauce	£ 13.95

Side dishes

Broccoli, red pepper, stir fry	£3.00	Courgette, mushroom sauté	£3.00
Creamed mash potato	£2.75	Caesar Salad	£4.00
Chunky Chips	£3.00	Mixed leaf salad	£2.75

Desserts

Double chocolate mousse, shortbread fingers	£ 5.50
Crème brûlée	£ 5.75
Caramelized banana, coconut ice cream, peanut brittle	£ 5.95
Steamed lemon, ginger sponge, crème anglaise	£ 5.50
Hazelnut sundae, dairy ice cream, praline, toffee fudge, crushed meringue	£ 6.75
British cheese board, celery, crackers, fig chutney	£ 8.50

Open Daily

Morning Coffee
from 9.30am to 12noon

Lunch
from 12noon to 2.30pm

Afternoon Tea
from 2.30pm until close

Dinner
from 6pm to 9pm
(July and August and on other selected dates during the year) Details
www.searcys.co.uk

Please note that opening and closing times can vary depending on time of year and events.

Reservations:

Telephone 01225 444 477

Email
events.bath@searcys.co.uk

Internet booking
www.searcys.co.uk/theumproom/

We are happy to cater for any special dietary requirements.

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the head chef.

All prices include VAT at 20.0%