



## Dinner Menu August 2014

Our kitchen garden herb soup of organic chervil, sorrel, basil, flat leaf parsley and fennel, finished with mint cream. Served hot or cold	£6.50
Horiatiki Greek salad. Vine tomatoes, barrel-aged feta, sweet red onions, kalamata olives, cucumber and dill, with an oregano dressing	£6.70
Parma ham, nectarines and buffalo mozzarella, with wild rocket, pine nuts and a Sicilian lemon dressing	£6.90
Ceviche of brill, from Lyme Bay, Dorset, marinated "till cooked" in lime juice, served on marsh samphire from the River Yealm estuary	£7.30
Hand-picked white crabmeat from Beesands, South Devon, on shaved kohlrabi, fennel and apple, dressed with a devilled brown crabmeat mayonnaise	£7.50
Courgette ribbons wrapped around a ratatouille of baby squash, aubergines, peppers, onions and tomatoes, with a goat's cheese and basil cream	£17.10
Curry Goat. Shoulder of kid goat, from a Cotswold farm, very slowly cooked in the authentic Caribbean way, spiced with turmeric, cardamom, coriander, fenugreek and served with long grain rice	£18.50
Breast of free-range Creedy Carver duck, marinated with pickled plums, pan-fried till medium-rare, served on green beans and baby spinach, with a black sesame seed dressing	£18.70
Loin of English rose veal, with prosciutto and sage leaves, pan-fried and deglazed with a Marsala sauce, served on roasted baby gems	£19.30
Fillet steak of 28 day aged beef, sourced only from named local farms, pan-fried and served with our Cafe de Paris butter	£19.70
Fish of the day. All our fish are line-caught by day boats out of Lyme Bay in Dorset and Beesands in Devon and are delivered to us overnight	(Please ask)
Today's Veg: £2.90      Today's Potatoes: £2.50      Fat chips: £2.90      Mixed Leaf Salad: £3.30	
Bellini sorbet. Fresh peaches and peach sorbet spritzered with sparkling wine	£4.90
Blueberry and blackcurrant leaf creme brulé	£5.10
Dark chocolate and hazelnut parfait, with Frangelico syllabub and hazelnut tuile	£5.30
Our summer pudding recipe made with brioches, raspberries, blackberries and redcurrants, served with sweet-scented geranium cream	£5.50
August Cheese. Riseley. A washed curd cheese, made from unpasteurised ewe's milk by Berkshire cheese guru Anne Wigmore. Floral, nutty and caramel flavours. Served with Miller Damsel biscuits, celery and fruit chutney	£6.50

We change our menu each month

Our supplies are locally and carefully sourced almost entirely in the South West of England

Open 10a.m. till midnight Monday to Saturday (closed Sunday)

We do not add a service charge (except a voluntary 10% for parties of 6 or more). Any tip you wish to leave goes entirely to the staff

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