

## Lunch Menu August 2014

Our kitchen garden herb soup of organic chervil, s parsley and fennel, finished with mint cream. Serv		Small/Large	£6.50/£7.70
Horiatiki Greek salad. Vine tomatoes, barrel-aged onions, kalamata olives, cucumber and dill, with ar	•	Small/Large	£6.70/£8.90
Parma ham, nectarines and buffalo mozzarella, wi lemon dressing	ith wild rocket, pine nuts	and a Siciliar	1 £9.70
Courgette ribbons wrapped around a ratatouille conions and tomatoes, with a goat's cheese and ba		es, peppers,	£10.80
Oak-smoked, local free-range chicken, romaine le shards, aioli and garlic croutons	ttuce and bacon salad, w	ith Parmesar	n <i>£</i> 11.30
Merguez. Algerian spicy lamb patties, served on a with tomato and harissa sauce and mint yoghurt	a chick pea, lemon and m	int cous cous	s, <i>£</i> 11.50
Rib eye steak of 28 day aged beef, sourced only f served with our Cafe de Paris butter and fat chips		ban-fried and	£13.90
Fish of the day. All our fish are line-caught by day and Beesands in Devon and are delivered to us ov		n Dorset	(Please ask)
Today's Vegetables:	£2.70		
Today's Potatoes:	£2.30		
Fat Chips:	£2.70		
Mixed Leaf Salad:	£3.10		
Bellini sorbet. Fresh peaches and peach sorbet spr	itzered with sparkling wi	ne	£4.90
Blueberry and blackcurrant leaf creme brulée			£5.10
Dark chocolate and hazelnut parfait, with Frangel	lico syllabub and hazelnu	t tuile	£5.30
Our summer pudding recipe made with brioches, i redcurrants, served with sweet-scented geranium	•	and	£5.50
August Cheese. Riseley. A washed curd cheese, m milk by Berkshire cheese guru Anne Wigmore. Flo	ral, nutty and caramel fla		
Served with Miller Damsel biscuits, celery and fruit	it chuthey		£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 34 Brock Street, Bath, BA1 2LN

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