



Dinner Menu September 2012

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| Soupe au pistou. Late summer vegetables from our organic kitchen garden, with ripe tomatoes and cannellini beans, Parmesan, pine nuts and basil | £6.30 |
| Autumn salad of red chicory, watercress, pears, salted caramel walnuts and Beenleigh blue cheese, with a walnut oil dressing | £6.70 |
| Mussels from the Fowey estuary, Cornwall, steamed with shallots, garlic, flat leaf parsley, white wine and a splash of cream | £6.90 |
| Potted Yorkshire grouse, served with toasted sourdough bread and fig and rowanberry compote | £7.30 |
| White crabmeat from South Devon, layered with shaved fennel, apple and kohlrabi, with a brown crabmeat thermidor dressing | £7.50 |
| Golden beetroot and lemon risotto, with roasted butternut squash, cinnamon roasted red onions, Spenwood ewe's milk cheese and harissa oil | £14.90 |
| Breast of local free-range Guinea fowl, pan-fried and served on Puy lentils with a smoked bacon, thyme and rosemary cream | £15.70 |
| English calf's liver, pan-fried till pink, served on steamed spinach, with a piquant sherry, anchovy and grain mustard gravy | £16.10 |
| Rack of Wiltshire lamb, cooked medium-rare and served on smoky aubergine purée with a green olive salsa | £16.50 |
| Fillet steak of 28 day aged beef, sourced only from named farms, pan-fried and served with our Cafe de Paris butter | £16.70 |
| Fish of the day. All our fish are line-caught by day boats out of Lyme Bay in Dorset, Beesands in Devon and St.Ives in Cornwall and are delivered to us overnight | (Please ask) |
| Today's Veg£2.90 Today's Potatoes£2.90 Fat Chips£2.90 Mixed Leaf Salad£2.90 | |
| Apple and nutmeg sorbet with a dash of Calvados | £4.70 |
| Blackberry and bay leaf crème brûlée | £4.90 |
| Chocolate truffle mousse, served with crushed hazelnut and rosemary praline | £4.90 |
| Raspberry Cranachan. The classic Scottish harvest dish to fold raspberries into whipped double cream with toasted oatmeal, honey and malt whisky | £5.10 |
| September Cheese. Kirkham's Lancashire. Made by Graham Kirkham at Lower Beesley Farm, Goosnargh. A very traditional Lancashire with a long-lasting, mellow tang and crumbly texture. Served with "sticky bread" and celery | £5.70 |

We change our menu each month

Our supplies are locally and carefully sourced mainly 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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