

The Spa

AT NO.15, BATH

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Choose your drink

Fresh Fruit Juice
Elderflower Presse
Cloudy Lemonade
Coffee
Loose leaf tea

Glass of Bolney **4**

Upgrade to a cocktail **8**

Choose your main

No.15 Reuben, home cured salt beef, kimchee, Emmental, ranch dressing served with skin on fries
Truffled Godminster cheddar and Somerset Pecorino toastie served with skin on fries (V)
Stone bass, celeriac, cavolo nero, curried apple dressing (GF)

8oz dry aged Stokes Marsh Farm sirloin, chimichurri, dressed gem lettuce (GF) **5**

Add a small plate

Caramelised onion parker house roll (V) **8**

Dorset charcuterie, pickles **14**

Traditional Bath chaps, kohlrabi remoulade, burnt apple puree, crackling (GF,DF) **13**

Deville whitebait, pickled samphire, tartare sauce (GF,DF) **11**

Ox cheek croquettes, kimchee, tomato salsa **13**

Chicory salad, Bath Blue, hazelnuts, apple (GF,V) **9**

Bromham cauliflower risotto, romanesco, Somerset Pecorino (GF,V) **11**

Beef fat chips, dijonnaise (GF) **8**

Skin on fries (GF) (PB) **5**

Desserts

Madeleines with lemon cheesecake dip **9**

Chocolate mousse, salted caramel, honeycomb **11**

Vanilla affogato **6**

A discretionary 10% service charge will be added to your bill.

(GF) Gluten Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.