



Autumn Event Menu

Komedia Bath is committed to using only the best locally sourced seasonal ingredients, due to this some dishes may sell out so please arrive and order early to avoid disappointment.

Due to the nature of a large scale venue, during busy periods you may wait for up to 15-20 minutes for your food. Last orders for food are at 7.30 prompt.

If you have booked Meal Deal tickets, your ticket price includes a main course from below. Side dishes and desserts are not included in the deal.

Mains

Beef Burger in a toasted sunflower seed bun with sticky Somerset chutney, sweet and sour pickled apple slaw & triple cooked chips

(No nuts, gluten free bun available) **£12.00**

Butternut Squash & Lentil Burger in a toasted sunflower seed bun with tzatziki, sweet and sour pickled apple slaw & triple cooked chips

(V, vegan option available, no nuts, gluten free bun available) **£11.00**

Marinated Belly of Pork with sage roasted carrots & swede, garlic mash, crispy cracking and a bordelaise sauce

(Nut free, gluten free) **£12.00**

Classic Beef Bourguignon with caramelised carrots, smokey lardons and crushed potatoes.

(Nut free, gluten free) **£12.00**

Leek, Artichoke & Feta Tart with cauliflower puree & pickled cucumber and courgette

(Nut free, gluten free, dairy free) **£11.00**

Sides

Rosemary Salted Triple Cooked Chips £4.50

Winter Vegetables – cavolo nero, kale, butternut squash & swede. **£4.50**

Crispy Salad with pickles apple and herbs **4.00**

Desserts

Chocolate Brownie with warm chocolate sauce & organic vanilla ice cream (Nut free) **£5.50**

Apple & Blueberry Crumble with vanilla Crème Anglaise or organic vanilla ice cream. (Nut free) **£5.50**

Treacle Tart with honey roasted pear and pistachios. (Gluten free) **£5.50**

We are proud holders of a **Taste of the West** Gold award and the **Soil Association's** Food for Life GOLD catering mark for our continuing commitment to using only the best locally sourced produce, freshly prepared and reassuringly free from GM ingredients, additives or preservatives. Our Head Chef Marc works with a range of local suppliers to bring you food made from the finest local seasonal ingredients.