



Arts Cafe Menu

Welcome to our summer menu featuring our new signature dish the humble crepe. Our commitment to local, seasonal and sustainable ingredients means that we have elevated this classic dish and given it centre stage on our menu.

Savoury Crepes

Ham and cheddar locally sourced West Country ham and mature cheddar £5.50

Tomato and mozzarella roasted vine tomato with mozzarella and fresh basil
£4.50

Avocado and bacon fresh avocados with crispy streaky bacon £5.50

Spinach and ricotta locally grown spinach and ricotta £4.50

Ricotta and smoked salmon ricotta and local sustainably caught salmon £5.95

Sweet Crepes/Waffles

Black forest cherries, whipped cream and grated dark chocolate £4.95

Toffee apple caramelised apples with toffee sauce £4.95

Chocolate sauce a rich dark chocolate sauce £4.50

Strawberry compote a rich compote made using fresh strawberries £4.50

Classic traditional served with lemon

Lunch

(Dietary options are available upon request)

All served with coleslaw and triple cooked chips or side salad

Tomato and mozzarella Panini with fresh basil leaves £5.50

Ham and cheddar Panini locally sourced West Country ham and mature cheddar £5.95

Fish finger sandwich fish goujons served in a toasted ciabatta with lettuce and tartar sauce £5.95

Mac and cheese topped with grilled cheddar £5.95

Sides

Side salad £2.50

Triple cooked chips £3.50

Garlic bread £3.50

Light bites and kids meals

Soup of the day served with toasted ciabatta £5.50

Halloumi salad mixed leaf salad topped with halloumi, asparagus, roasted peppers and a honey and mustard dressing £ 6.95

Kids mac and cheese salad garnish and garden peas £3.95

Kids fish goujons salad garnish and peas £3.95

Our Suppliers

We are the proud holders of **Taste of the West Gold** award for our continuing commitment to using only the best locally sourced produce, freshly prepared and reassuringly free from GM ingredients, additives or preservatives. We are one of only two establishments in Bath to have been awarded the **Soil Association Food for Life GOLD catering mark**, and we are one of only nine organisations to hold it nationwide. This award recognises our unswerving commitment to sourcing local, seasonal and organic food which meets the highest industry standards.

Eades the Greengrocer is a fourth generation, family run greengrocers. Their fruit and vegetables are grown just five miles away in the Swainswick Valley.

Ruby and White work directly alongside local trusted farmers and breeders to bring us the finest quality meats. They take an active role in every step of the sourcing process.

The Good Egg Company provide us with truly free range eggs from Paxcroft Farm in Hilperton.

Samways supply us with locally and sustainably sourced fish.

Bath Bakery supply freshly baked artisan bread to us on a daily basis.

Marshfield Ice Cream are an award winning ice cream maker set in 1,000 acres of organically farmed land just outside Bath.

