



# Komedia Spring 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 seeded pocket pitta with shredded beetroot, red onion & avocado slaw, homemade spring veg chutney, rosemary salted triple cooked chips and crispy dressed Somerset salad (dairy free, no sulphates) **£12.00**

**Mixed Mushroom Burger** made with North African spiced brown rice, in a seeded pocket pitta, with shredded beetroot, red onion & avocado slaw, homemade spring veg chutney, rosemary salted triple cooked chips and a crispy dressed Somerset salad (dairy free, no sulphates) **£11.00**

**Tempura Battered Fish of the Day** with pea, mint & thyme puree, rosemary salted triple cooked chips, homemade tartare sauce and caramelised lemon (gluten free, no sulphates, dairy free) **£12.00**

**West Country Marinated Spring Lamb Rump** served on a bed of tabbouleh salad, homemade tzasiki, blood orange vinaigrette, and a warm Somerset potato salad (no sulphates, dairy free option available) **£13.00**

**Thyme, Clove & Smoked Garlic Roasted Sweet Potato** with spinach & coriander puree, mini falafels, star anise infused chickpeas, pickled cucumber & blood orange yoghurt (gluten free, dairy free option available, no sulphates) **£11.00**

**Sharing Platter** – a mixed selection of dry cured meats, falafels, Thatcher's dressed crispy salad, mixed pickles, tzatziki, lime dusted hummus and toasted pittas. **£12.00**

## Sides

**Somerset Asparagus Spears** with clarified butter **£4.50**

**Crushed New Potatoes** with parsley & garlic **£3.00**

**Rosemary Salted Triple Cooked Chips** **£3.50**

**Spring Greens** - wild garlic, courgette ribbons, kale, cavolo nero in seasoned clarified butter **£4.00**

**Somerset Crispy Salad** with locally sourced spring vegetables, dressed in a Thatcher's vinaigrette (dairy free) **£4.00**

## Desserts

**Homemade Gluten Free Brownie** with warm chocolate sauce & locally sourced vanilla ice cream (gluten free) **£5.50**

**Rhubarb and Vanilla Crème Brûlée** with amoretti crumb & poached Rhubarb (gluten free option available) **£5.50**

**Homemade Tart au Citron** with lemon gel and Crème Anglaise **£5.50**

A choice of local sorbets and ice creams **£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.