

Alex Bourke of Vegetarian Guides dives into the sights, shops and veggie cafés of Bath.

BATH

The world heritage city of Bath is rightly famed for its 2,000-year-old Roman baths complex, Georgian buildings, museums and galleries, but there is so much more. Treat yourself to a cookery course at Demuths Vegetarian Cookery School (see page 22), explore the 170 chalets of the Christmas Market, and luxuriate in hot spring water at the modern Thermae Spa, which even has a rooftop pool with views over the city. There are cutesy, independent shops galore, plenty of live music, and veggie food is everywhere.

Green Rocket vegetarian café has views of the abbey and Parade Gardens and a global menu that is restaurant quality. Lunch and dinner mains (£6.50–£10.95) include mezze platter; broccoli and tofu stir-fry with lemon, sherry and ginger sauce; or go full British with ginger-beer-battered tofu with triple-cooked chips, minted pea purée and rhubarb ketchup. There are epic cakes such as rhubarb and

custard, while evening desserts crank it up a notch with vegan tiramisu, Kashmiri almond and pistachio pudding, and raw blueberry cheesecake. Wines and beers are all vegan.

For that special date, **Acorn** is Bath's fine-dining vegetarian restaurant. Tapas-style small lunch plates (£3.50–£6.50) are ideal for sharing, such as beetroot in thyme oil and dukka, smoked mushrooms, garlic broccoli, soup and patés. Two- and three-course lunches and dinners (£17.50–£33) could start with split pea and ginger soup or pine nut risotto, followed by smoked field mushroom with mushroom and walnut paté, rosemary potato galette, salt-baked celeriac purée and market greens. Finish with an exquisite dessert, such as salted chocolate tart with blood orange sorbet.

Metropolitan Café, nestled over a craft and gift shop between the abbey and the Jane Austen Centre, is more



like a traditional tea room with a tempting cake counter – try the vegan banana-chocolate-peanut buttery one or double chocolate brownie. There are also wraps, sandwiches, toasties, warming soups, salads and a children's menu.

Also recommended...

- **Chapel Arts Café**, located in a performing arts centre, specialises in light breakfasts, tapas and mezze-style platters with flatbread, and luscious cakes, such as vegan orange with pistachios.
- **Beyond the Kale** is a vegan café with wraps, salads, cakes, juices and smoothies. Try raw lasagne, or roasted veg salad with pesto, lentils and mushroom quiche.
- For Indian vegetarian, **Chai Walla** café cooks street food to order, while **Indian**



NEED TO KNOW

Green Rocket

www.thegreenrocket.co.uk

Acorn

www.acornvegetariankitchen.co.uk

Metropolitan Café

Facebook: Metropolitan Café

Chapel Arts

www.chapelartscafe.com

Beyond the Kale

Facebook: Beyond the Kale

Chai Walla

42 Monmouth Street, BA1 2AN

Indian Temptation

Facebook: Indian Temptation

Marlborough House

www.marlborough-house.net

Demuths

www.demuths.co.uk

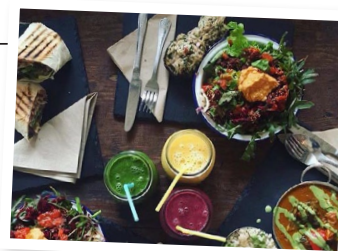
● Tourist info

www.visitbath.co.uk

www.bathchristmasmarket.co.uk

ABOUT ALEX

Alex is the founder of Vegetarian Guides, publisher of guidebooks to London, Britain and Paris at www.vegetarian.travel. He will be giving a workshop at London VegFest on 23 October with top tips for travelling as a vegan, including how to guarantee a vegan meal, how to find and choose between veggie restaurants, and a rundown of his favourite destinations in the UK.



Temptation is a proper sit-down place with a separate vegan menu.

● Demuths' website lists accommodation for all budgets, including the fully vegetarian **Marlborough House**. Or opt to stay in nearby Bristol.