

Á la Carte Menu

Served from 12 noon – 9:30pm daily

Bite Sized

Cockle and mussel popcorn (gf) | £8

Ham and cheese croquette (gf) | £8 Smoked paprika and yuzu pearls

Warm molasses grilled figs and halloumi (gf/v) \mid £8 Toasted pumpkin seeds

Chorizo arancini (gf) | £8

Spiced hummus

Tempura vegetables (gf/v) | £8

Horseradish pea purée

Starters

Slow roasted sweet potato and truffle velouté (v/vg) | £8

Twice baked cheese soufflé (v) | £10

Pickled cucumber

Beetroot tarte tatin (v) | £9 Grilled artichokes, molasses drizzle

Lamb Rossini (gf) | £10

Salt-baked celeriac, burned cauliflower purée,
wild mushroom fricassee

Crab rémoulade | £11 Yuzu pearl, cucumber gel, lobster foam

Cured meat platter to share | £19

Main Courses

Confit duck cassoulet | £23

Côte de boeuf to share (gf) | £75 Marrow bone and garlic potatoes, farmhouse grilled vegetables

 $Cod\ brandade\ (gf)\ \big|\ \textbf{£24}$ Grilled garlic king prawn, spiced monkfish, coriander oil

Lamb served two ways (gf) | £28 Rump of lamb, lamb mille feuille, mint jus, grilled farmhouse vegetables

Slow roasted cauliflower steak (gf/v/vg) | £20 Sweet potato mousseline, olive oil and chickpeas lentil ragout

Chicken supreme, wild mushroom gnocchi | £22 Infused grilled corn velouté

Grilled sea bass filet (gf) | £26 Celeriac fondant, slow braised leek and onion fondu, brown shrimp beurre blanc

Roasted smoked aubergine root vegetable crumble (gf/v/vg) | £22 Slow roasted potato

Chef's fish and chips of the day (gf) \mid £20

Moules-frites (gf) \mid £22 ...with chorizo (gf) \mid £23

Minute steak (gf) | £24
Petite salade, frites

Sauces £5 each

Peppercorn | Blue cheese | Red wine | Lobster

Sides £6 each

French beans | Tenderstem broccoli | Tempura vegetables | House salad | Chips | Mixed vegetables Pommes Pont Neuf crispy potato



f @ @bohomarchebath

bohomarche.com