



# Set Menu

Monday – Friday 12-5pm  
Two-courses £22 or Three-courses £26

## Starters

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

Crab rémoulade  
Yuzu pearl, cucumber gel, lobster foam

Lamb Rossini (gf)  
Salt-baked celeriac, burned cauliflower purée, wild mushroom fricassee

## Main Courses

Chicken supreme, wild mushroom gnocchi  
Infused grilled corn velouté

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

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

## Desserts

Chocolate fondant  
Vanilla ice cream

Pineapple tarte tatin (vg)  
Disaronno syrup,  
salted caramel ice cream

Cheese buffet table (gf)  
3 cheeses, Homemade crackers  
and chutneys

All prices are inclusive of VAT. A discretionary 12.5% charge will be added to your bill. For more information on allergens or dietary requirements, please speak to one of the team.  
(v) - vegetarian (vg) - vegan (gf) - non-gluten containing ingredients (df) - dairy free

  @bohomarchebath

[bohomarche.com](http://bohomarche.com)



  @bohomarchebath

**bohomarche.com**