



À la Carte Menu

Served from 12 noon – 9pm daily

BITE SIZED

Cockle and mussel popcorn (gf) | £8
Aioli

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

Grilled figs with halloumi and molasses (gf/v) | £8
Toasted pumpkin seeds

Chorizo arancini (gf) | £8
Spiced hummus

Tempura vegetables (gf/v) | £8
Horseradish pea purée

STARTERS

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

Twice baked cheese soufflé (v) | £10
Pickled cucumber

Warm 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
Warm focaccia, gherkins, olives, balsamic vinegar and olive oil

MAIN COURSES

Confit duck cassoulet (gf) | £23
Pork belly and bean stew with confit duck, Toulouse and garlic
sausage

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

Cod brandade (gf) | £24
Grilled garlic king prawn, spiced monkfish, lobster sauce,
coriander oil

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

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

Chicken supreme | £22
Wild mushroom gnocchi, grilled corn velouté

Grilled fillet of seabass (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) | £20

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

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

SAUCES £6 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

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

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