



À la Carte Menu

Served from 12 noon – 9pm daily

BITE SIZED

Bread basket | £5
Homemade warm focaccia

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

Roasted pumpkin soup (v/vg) | £8

Warm beetroot tarte tatin (v/vg) | £9
Grilled artichokes, molasses drizzle

Game pressed paté | £9
Raisin and brandy puree, orange chutney

Potted shrimp and crab | £10
Lime mayonnaise, garlic biscotti

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

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

Cured meat platter to share | £19
Homemade focaccia, gherkins, olives, balsamic vinegar and olive oil

MAIN COURSES

Chef's battered fish of the day and chips (gf) | £20

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

Wild mushroom and chestnut risotto (gf/v/vg) | £22
Crispy kale

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

Grilled mackerel | £22
Lemon and prawn crushed potatoes, fennel sauce

Traditional turkey dinner (gf) | £23
All the trimmings

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

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

Grilled fillet of seabass (gf) | £26
Celeriac fondant, slow braised leek and onion fondu, brown shrimp beurre blanc

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

10 oz Sirloin steak (gf) | £32
Chunky chips, garden salad

SAUCES £5 each

Peppercorn | Blue cheese | Red wine | Lobster

SIDES £6 each

French beans | Tenderstem broccoli | Tempura vegetables | House salad | Mixed vegetables

Pommes Pont Neuf | Chips

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



  @bohomarchebath

bohomarche.com