



Set Menu

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

STARTERS

Roasted pumpkin soup (v/vg)

Game pressed paté (gf)
Raisin and brandy puree, orange chutney

Crab rémoulade
Yuzu pearl, cucumber gel, lobster foam

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 fillet (gf)
Celeriac fondant, slow braised leek and onion fondue, brown shrimp beurre blanc

DESSERTS

Chocolate parfait
Baileys cream

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

Cheese plate
3 cheeses, 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

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