



# Set Menu

## STARTERS

Seasonal soup (v/vg)

Lamb Rossini (gf)

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

Potted mackerel

Lime mayonnaise, sourdough and pickled fennel

## 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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