



# 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

Seasonal soup (v/vg) | £8

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

Lamb Rossini (gf) | £10  
Salt-baked celeriac, burned cauliflower purée,  
wild mushroom fricassee

Potted mackerel | £10  
Charcoal mayonnaise, baguette and pickled fennel

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, mushy peas 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

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

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

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

Sirloin steak (gf) | £32  
Petite salade, chips

## 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

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