



BOWOOD

HOTEL, SPA AND GOLF RESORT

DINNER MENU

A La Carte

Starters

- Dressed Cornish Crab, Homemade Crumpets, Thai Puree (G/SF/D/F) 7.5
- Bowood's Garden Beetroot Terrine, Goat's Cheese Sorbet, Baby Rocket (SL) 8.5
- Waldorf Salad, Blue Cheese Mousse, Walnuts, Chicory, Dandelions (SL/G/D/N) 6.5
- Ham Hock Terrine, Parsley Jelly, Piccalilli, Toast (G/M/) 7.5
- Duck Liver Parfait, Toasted Brioche, Chicory, Grand Marnier Preserve (G/D/EG/SL/N) 9
- Spiced Lentil Soup, Spring Onions, Basil (D/SL) 6.5

Mains

- Braised Ox Cheek, Pomme Puree, Wilted Garden Greens (D/SL/EG) 16.5
- Roast Breast of Duck, Fondant Potato, Carrots, Salted Turnips (D/SL) 17.5
- Roasted Sea Bream, Broccoli Puree, Braised Lettuce, Saffron, White Wine, Caviar (D/F/SL) 15
- Breaded Cornish Sole, Mussels, Shellfish Velouté, Samphire (G/D/F/SF/EG/MO) 15.5
- Bowood Baby Vegetable Tart, Pea Puree, Mushrooms, Gruyere (G/D/SL/M) 14.5
- Jerusalem Artichoke, Sunflower Seeds, 62°C Hens Egg, Parmesan, Truffle (G/SL/EG/D) 13.5

Desserts

All 7.50

- White Chocolate Mousse, Espresso, Orange Blossom (D/EG/SL)
- Bowood Pear Pavlova, Lemon Sorbet (G/EG/D)
- Star Anise Crème Caramel, Blackberries, Apples (D/EG)
- Selection of British Cheese, Quince, Celery, Walnut and Home-made Garden Chutney (G/D/SL/C/N)
- Bowood Apple Tarte Tatin, Vanilla Ice Cream (D/G/L/EG)

Please speak to a member of the team if you have any specific dietary requirements.

(G) GLUTEN | (EG) EGGS | (D) DAIRY | (F) FISH | (SF) SHELL FISH | (C) CELERY | (SL) SULPHITES | (L) LUPIN |
(S) SOYA | (M) MUSTARD | (MO) MOLLUSCS | (PE) PEANUT | (N) NUTS | (SE) SESAME SEEDS