



BOWOOD

HOTEL, SPA AND GOLF RESORT

DINNER MENU

À La Carte

We have included our recommended wine pairings for each dish.

Starters

- Pan Roasted Scallop, Garden Peas, Wiltshire Ham, Cumin Foam (SF/D) 12.5
Vermentino di Sardinia Ala Blanca, Poderi Parpinello, Sardinia, Italy (75cl - 32) or Verdeca 'Talò', San Marzano (125ml - 5.5)
- Chicken Liver Parfait, Cured Foie Gras, Bitter Orange Chutney (D/G/SL) 11.5
Gewürztraminer, Dopff Au Moulin, Alsace, France (75cl - 35) or Chenin Blanc, Ernst Gouws & Co (125ml - 5.5)
- Crab, Ginger and Basil Lasagne, Shellfish Velouté (G/EG/D/SL/F) 11.5
Grüner Veltliner, 'Löss', Rabl, Lower Austria (75cl - 29) or Cuvée Marie Christine, Château del'Aumérade (125ml - 7)
- Baked Onion and Garden Vegetable Soup, Herb Dumplings (G/EG/D/VG) 9.5
Fossili' Gavi di Gavi, San Silvestro, Piedmont, Italy (75cl - 35) or Verdejo Organic, Mesta (125ml - 4)
- Terrine of Garden Leeks, Charred Globe Artichoke, Hazelnuts, Black Summer Truffle (N/D/SL/V) 10.5
Beaujolais Villages, Olivier Ravier, Beaujolais, France (75cl - 29) or Pinot Noir, Réserve Spéciale, Gerard Bertrand (125ml - 6)

Mains

- Roasted Rump of Wiltshire Lamb, Braised Baby Gem, White Onion Purée (D/SL) 24.5
Cabernet Sauvignon, Reserve Coonawarra, Berton Vineyard, South Australia (75cl - 33) or Tempranillo Merlot, 'Ars In Vitro', Tandem (125ml - 5.5)
- Red Wine Poached Halibut, Potato Purée, Spinach, Baby Onions, Lardons, Mushrooms (D/F/SL) 25.5
Pinot Noir 'The Nest', Lake Chalice Marlborough, New Zealand (75cl - 39) or Pinot Noir, Réserve Spéciale, Gerard Bertrand (125ml - 6)
- Ash Rolled Beef, Braised Cheek, Bowood Carrots, Bone Marrow, Oyster Leaf (D/EG/G/SL) 26.5
Côtes du Rhône, Domaine des Carabiniers, Rhône, France (75cl - 33) or Malbec '1300', Aneluna Cellars (125ml - 7)
- Loin of Cod, Kohlrabi Textures, Yuzu, Caviar, Vermouth and Chive Sauce (F/D) 25
Chablis, 1er Cru Montmains, Domaine Jean Goulley, Burgundy, France (75cl - 59) or Sauvignon Blanc, Bishop's Leap (125ml - 6.5) or Primitivo Rosé, 'Tramari', San Marzano (125ml - 6)
- Ricotta and Bowood Garden Herb Gnocchi, Compressed Tomato, Shallots, Asparagus (D/G/EG/V) 19
Terroir Picpoul de Pinet, Gérard Bertrand, Languedoc-Roussillon, France (75cl - 33) or Verdeca 'Talò', San Marzano (125ml - 5.5)

Sides

- Triple Cooked Chips (V) 4.5
- Bowood Triple Cooked Chips, Truffle, Parmesan 5.5
- Mixed Garden Leaves, Shallot Vinaigrette (VG/SL) 4.5
- Bowood Sumer Garden Vegetables and Greens (VG/D) 4.5
- Cornish New Potatoes, Bacon, Spring Onion (D) 5.5

Desserts

- Pineapple Tarte Tatin, Malibu Sorbet, Bounty Bar (G/D/EG/V) 9
- Burnt Tonka Bean Custard, Bowood Strawberries, Tarragon, Black Pepper (D/EG/V) 8.5
- White Chocolate Mousse, Sesame Seeds, Puff Pastry, Banana Ice Cream (G/D/EG/SE/V) 9.5
- Taste of the Garden, Beetroot Honeycombe, Carrot Sorbet (D/EG/N) 9.5
- Selection of British Cheeses, Walnuts, Quince, Celery, Chutney, Rye Crackers (D/C/N/G/SL) 10.5

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

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN