



BOWOOD

HOTEL, SPA AND GOLF RESORT

DINNER MENU

Prix-Fixe

We have included our recommended wine pairings for each dish.

Starters

Vegetable Pistou Soup, Herb Pesto, Croutons (D/G/N/VG)

Chenin Blanc, Ernst Gouws & Co (125ml - 5.5)

Ham Hock and Confit Chicken Terrine, Pickled Mushrooms (D/G/SL)

Verdeca 'Talò', San Marzano (125ml - 5.5)

Soused Mackerel, Crisp Fennel, Burnt Orange, Saffron (F)

Viognier, Winemakers Reserve, Berton Vineyard (125ml - 5.5)

Bowood Baby Garden Vegetable Crudités, Hummus, Sumac (VG)

Sauvignon Blanc, Bishop's Leap (125ml - 6.5) or Primitivo Rosé, 'Tramari', San Marzano (125ml - 6)

Mains

Roast Breast of Chicken, Spinach and Parmesan Risotto, Lemon Thyme Jus (D/SL)

Verdeca 'Talò', San Marzano (125ml - 5.5) - or Pinot Noir, Réserve Spéciale, Gerard Bertrand (125ml - 6)

Pan Fried Plaice, Crispy Capers, Lemon and Parsley, Jersey Royal Potatoes (D/EG/F/G)

Cuvée Marie Christine, Château del'Aumérade (125ml - 7) or Viognier, Winemakers Reserve, Berton Vineyard (125ml - 5.5)

6oz Rump Steak, Triple Cooked Chips, Mixed Salad, Béarnaise Sauce (D/EG/SL)

Malbec '1300', Andeluna Cellars (125ml - 7) or Bordeaux Supérieur, Château Lestrille (125ml - 6)

Cherry Tomato and Basil Tagliatelle, Pecorino, Gremolata (D/EG/G/N/V)

Primitivo Rosé, 'Tramari', San Marzano (125ml - 6) or Verdejo Organic, Mesta (125ml - 4)

Desserts

Salted Caramel Tart, Banana and Passion Fruit Sorbet (D/EG/G/N/V)

Berton Reserve Botrytis Semillon, Berton Vineyard (100ml - 7.5)

Dark Chocolate Mousse, Mango Sorbet, Coco Nib Tuile (D/EG/G/V)

Castelnau de Suduiraut, Sauternes, Château de Suduiraut (100ml - 10.5)

Mixed Summer Berries, Prosecco Sabayon, Crème Fraîche Sorbet (D/EG/V)

Moscato d'Asti 'Nivole', Michele Chiarlo (Note that this is not by the glass - 375ml bottle - 24)

Wife of Bath, Walnuts, Quince, Chutney, Rye Crackers (C/D/N/V)

10 Year Old Tawny (100ml - 7.5)

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