

# Bowlsh House Hotel & Restaurant

## *Sample Menu*

### To Start

*Roasted Plum Tomato & Basil Soup with Homemade Bread (V) £7.00*

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*Chicken Liver Parfait with Red Onion Marmalade & Granary Toast £8.00*

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*Haggis & Black Pudding Stack with Peppercorn Sauce £7.50*

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*Salmon Gravlox & Prawn Salad with Lemon Oil £8.00*

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*Deep Fried Camembert with Sweet Chilli & Cranberry Sauces (V) £8.00*

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*Goat's Cheese & Caramelized Onion Galette with Fresh Figs (V) £8.00*

### Main Course

*Rack of Welsh Lamb with a Rosemary & Redcurrant Jus £19.50*

*Sea Bass Fillet with a Lemon & Caper Sauce, Watercress & Puy Lentils £18.50*

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*Brie, Mushroom & Cranberry Wellington (V) £17.50*

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*28 Day Aged Sirloin Steak with Field Mushroom, Confit Tomato & Fries  
£23.50*

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*Chicken Breast Supreme with a Somerset Cider Sauce £17.50*

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*Confit Duck Leg with a Cherry & Port Sauce £18.00*

### Desserts

*Warm Black Cherry*

*Bakewell Tart with Clotted Cream Ice Cream £7.50*

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*Dark Chocolate Mousse with Homemade Shortbread £7.50*

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*Glazed Lemon Tart with Raspberries £7.50*

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*Vanilla Crème Brule with a Chantilly Cream Brandy Snap £7.50*

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*Sticky Toffee Pudding with Vanilla Ice Cream £7.50*

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*British Cheeses with Biscuits and a Tomato Chilli Chutney £8.50*

All our ingredients are sourced as locally as possible and as far as we know do not contain anything genetically modified but may contain traces of nuts.

A discretionary 10% service charge will be added to your bill. All gratuities and service charges are distributed to staff.