

Bowlish House Hotel & Restaurant

Dinner Menu

Starters

Butternut Squash Soup, with Toasted Pumpkin Seeds & Homemade Bread (v) £6.50

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Deep Fried Goats Cheese Crotin with Spinach, Confit Tomatoes, Marinated Artichoke & Tapenade (v) £6.50

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Mackerel Escabeche, Marinated Fillet of Cornish Mackerel, with a Sultana, Shallot, Orange & Basil Dressing £7.50

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Terrine of Duck Leg Confit, with Pickled Woodland Mushrooms and Red Onion Chutney £7.50

Main Course

Pan Roast Breast of Local Pheasant, with Leg Confit Croquette, Root Vegetable Dauphinoise, Pancetta & Truffle Sauce £18.00

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Roast Fillet of Hake with an Herb Crust, Lemon Crushed Potatoes & Cockle and Mussel Chowder £16.50

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Braised Shin of Westcountry Beef, Wrapped in Prosciutto, with Horseradish Creamed Potato, Thyme and Tomato Sauce £18.50

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Woodland Mushroom & Spinach Wellington, Braised Leeks and Truffle Velouté (v) £17.50

Desserts

Mille-Feuille of Dark Chocolate & Raspberries, with Malt Ice Cream £7.50

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Warm Black Cherry Bakewell Tart with Toasted Almond Ice Cream £7.00

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Iced Banana Parfait with Banana Puree £7.00

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Selection of Westcountry Cheeses served with Homemade Chutney, Grapes and Biscuits £8.50