



Bowlsh House Hotel & Restaurant

Valentine's Menu 14/02/2018

Starters

Roasted Sweet Potato & Carrot Soup served with Homemade Bread (v)

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Home Cured Salmon Gravlox & Prawn Salad with lemon Oil

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Truffle Buttered Chicken Liver Parfait with Red Onion Chutney & Toasted Brioche

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Deep Fried Brie Wedges with Cranberry & Sweet Chilli Dipping Sauces (v)

Main Course

Confit Duck Leg with Truffle Creamed Potatoes and a Port & Black Cherry Sauce

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Roasted Sea Bass with an Orange & Honey Sauce, Watercress and Puy Lentils

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Aged Sirloin Steak with Field Mushroom, Confit Tomato & Fries (+£4)

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Goat's Cheese and Caramelized Onion Tart (v)

Desserts

Raspberry Crème Brule with Shortbread Biscuits

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Chocolate Brownie with Vanilla Ice Cream and Hot Chocolate Sauce

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Warm Black Cherry Bakewell Tart with Clotted Cream Ice Cream

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Selection of English Cheeses served with Tomato & Chilli Chutney, Grapes and Biscuits

£29.50

All our ingredients are sourced as locally as possible and as far as we know do not contain anything genetically modified but may contain shot. A discretionary 10% service charge is added to your bill.