



BOWOOD

SUMMER DINNER MENU

Starters

- Watercress Soup, Poached Hens Egg £5.50
- Linguini of Summer Truffle & Chives £6.25
- Grilled Fillet of Mackerel, Roast Pimento Salad & Basil Dressing £8.50
- Salad of Baby Artichokes, Serrano Ham & Celeriac £6.75
- Seared Scallops, Cauliflower Purée, Black Pudding & Chive Sauce £9.95
- Crisp Belly Pork, Langoustines, Crushed Peas & Balsamic £8.95

Main Courses

- Assiette of New Season Lamb
Buttered Summer Vegetables, Potato Purée & Thyme Sauce £18.95
- Fillet of Beef & Braised Shin
Roasted Garlic and Shallots, Savoy Cabbage & Port Sauce £16.25
- Poach-Grilled Breast of Maize-Fed Chicken
Pieu Blues, Broad Beans, Herb Pappardelle & Tarragon Sauce £13.95
- Ballotine of Wood Pigeon
Confit Leg, Braised Gems, Creamed Pearl Barley & Mushroom £16.95
- Roast Fillets of Sea-Bass
Crushed New Potato, Roasted Peppers, Courgettes & Pesto Tortellini £15.50
- Pan Fried Skate Wing
Spinach, Capers, Parsley & Parmentier Potatoes £16.95

For hotel resident guests who are staying on inclusive terms there is a food allocation of £30.

All prices are inclusive of VAT

We cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish items may contain bones. All products are subject to availability. Bowood will not knowingly sell any food required to be labelled as containing genetically modified materials.



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Desserts

- Breton Biscuit, Raspberries, Vanilla Cream & Vanilla Bean Ice Cream £7.00
- Caramel Panacotta & Poached Strawberries £6.50
- Summer Pudding & Clotted Cream Ice Cream £7.50
- Mille Feuilles of Berries & Kirsch Sabayon £7.00
- Iced Chocolate Parfait & Passion Fruit Granita £7.00

Cheese

Selected cheeses are available. Please ask your waiter for the cheese menu.

Dessert Wines

Château de Stony Muscat de Frontignan, 2007, France £19.50 (½ bottle)
Honeyed citrus and passion fruit flavours course through this golden dessert wine

Yalumba Museum Reserve Muscat, NV, Australia £27.00
Deep amber to tawny in colour with the classic perfumed aroma of the Muscat grape - rose petal, ginger and orange peel, with a hint of raisin

Pineau des Charentes Rouge, Baulon, 5 ans d'âge, France £35.00 (£8.25 per 175ml glass)
A mixture of young Cognac, Eau de Vie and unfermented grape, nectar-like. A delicious accompaniment to most desserts

Château la Fleur d'Or, Sauternes, 2005, France £30.00 (£7.00 per 175ml glass)
Complex notes of honey and barley sugar, balanced with a lively acidity and lingering finish

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