



BOWDEN AT VAN DYK

# TASTING MENU

6 COURSES £68.00 9 COURSES £84.00

Fried Bread in Beef Dripping  
with Garlic, Sage and paprika

Prawn and Cray Fish (GF)  
cooked in a lime and chilli butter, burnt lime and roquette

Chicken and Leek Terrine  
pickled garden veg and piccalilli gel

Cauliflower Cheese (V, GF)  
cauliflower cooked in beurre noisette, Lincolnshire poacher,  
and Henderson's relish ketchup

Venison Loin (GF)  
kohlrabi fondants, tender stem broccoli and red currant jus

Grilled Hake Fillet  
buttered savoy cabbage and ham chowder

Tomato and Goat Cheese Risotto (V, GF)  
whipped goat cheese, pickled beetroots and  
Henderson's relish ketchup

Bitter Sweet Chocolate and Orange Cheese Cake  
orange anglaise, chocolate ice cream with chocolate runout

Cheese Board  
French Brie (soft cow's milk cheese)  
Lincolnshire Poacher (hard mature cheddar, cow's milk)  
Golden Cross in Ash (smooth goats cheese)  
Yorkshire Blue (soft vein, cow's milk vegetarian)  
served with homemade chutney, celery, grapes and biscuits

(V) Vegetarian (GF) Gluten Free.

At busy times please be patient as all our food is cooked fresh to order and could be a little longer than usual.

Most of our dishes can be made gluten free, please ask a member of the team.

We cannot guarantee that our products do not contain nuts and/or seeds. All fish may contain bones. We accept all major credit cards or debit cards by a valid PIN number.

10% service charge will be added for groups of 12 or more.