

"Our hope is to create flavour combinations that are as sublime as the individual West Country ingredients that we use. Enjoy your dinner!"

Liam Finnegan

Tasting Menu

To be taken by the entire table

Amuse Bouche

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Hand Dived Scallops and Smoked Pork Belly

Jerusalem Artichoke and Shallot

Riesling, The Naked Grape, Dr Loosen, Pfalz, Germany

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Brixham Turbot

Cauliflower, Mussels, Gnocchi and Lemon Butter

Mâcon Solutr , Maison Auvigue, Burgundy, France 2015

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Somerset Pigeon

Carrot, Parma Ham and Sherry Vinegar

Crozes-Hermitage, Guillaume Belle, France 2015

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Organic Dexter Beef

Potato Dauphine, Pumpkin, Wild Mushroom and Savoy

Quinta de Chocapalha, Reserva, Touriga Nacional, Estremadura, Portugal 2011

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Plum and Mulled Wine Sorbet

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Dark Chocolate

Taunton Honey and Vanilla Ice cream

Sticky Mickey, Late Harvest Sauvignon Blanc, Australia 2014

£64.00 per Person

Wine flight £35.00

Additional Course of British Cheese £8.00

Please inform our service staff of any dietary requirements, intolerances or allergies.

Sadly, we cannot guarantee any items on the menu are free from traces of nut.

We do not have a service charge – all gratuities go directly to our staff.



CASTLE BOW RESTAURANT