

“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 and Lemon Butter

Mâcon Solutré, 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

Pumpkin, Wild Mushroom, Savoy and Winter Truffle

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

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Roast Plum and Mulled Wine Sorbet

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Dark Chocolate

Coconut, Hazelnut and Banana

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