



Boho Marché

RESTAURANT | CAFE | BAR

JUICES

Orange £3.5

Apple £3.5

SHAKES

Vegan berry blend – acai, strawberries, blueberries, banana, coconut milk **£7**

Vegan chocolate blend – banana, cocoa, date, peanut butter, almond milk **£6.5**

COFFEE & TEA

Espresso £2.5

Americano £3.5

Flat White £3.5

Cappuccino £3.5

Latte £3.5

Hot chocolate £3.5

English breakfast **£3**

Earl Grey £3

Green tea £3

Peppermint tea £3

Yasmine tea £3

All our juices and are cold pressed

BREAKFAST

PLATES & BOWLS

Fresh fruit – banana, apple, berries, strawberries, grapes **£6**

Granola – blueberries, passion fruit, strawberries, bee pollen, dairy free yogurt **£8.5**

Bircher muesli, overnight oats, apple, grapes, almonds and pistachio **£6**

House bowl – Freekah, smoked hummus, spinach cake, chickpeas, sweet potato, coriander and harissa dressing **£10**

English breakfast – Linconshire pork sausages, dry cured streaky bacon, fried eggs, roast tomato, mushrooms, beans and sourdough toast **£13**

Vegan breakfast – falafel, crushed spiced avocado, mushrooms, roast tomatoes, chilli beans and sourdough toast **£11**

TOASTS & EGGS

Toasted sourdough with spreads **£7**

Crushed spiced avocado on toasted sourdough – red chilli, lemon juice, and olive oil **£8.5**

Eggs your way on toasted sourdough **£7**

Shakshuka – eggs, feta, tomato, chorizo, bell peppers, onion, coriander **£12**

Smoked salmon & poached eggs with ras el hanout hollandaise on toasted sourdough **£12**

Turkish poached egg with labneh & chilli oil **£7**

Halloumi, avocado & poached egg with watercress and chilli peach chutney on sourdough toast **£11**

SIDES

Smoked salmon **£5.5**

Pork sausages **£4**

Grilled chorizo **£5**

Dry cured bacon **£3**

Falafel **£3**

Smoked hummus **£3**

eggs your way **£3**

Crushed spiced avocado **£4**

Roast mushrooms **£3**

Sourdough toast **£4**

ALL DAY DINING

ENTREES

Falafel & Muhammara **£7**

Fava & Green Bean dip with pitta crisps **£4.5**

Pan Seared Tiger Prawns with garlic butter sourdough toast **£12**

Burrata with peach and chilli chutney, basil oil, balsamic glaze **£12**

Spicy salmon crispy tostadas with avocado and yuzu **£11**

Sesame & olive oil seared salmon carpaccio **£9**

Goats cheese salad with roasted butternut squash and pistachio **£12**

Caesar salad **£12**
+ chicken **£17**

MAINS

Duck confit with slow cooked apples, Valpolicella jus, sage **£19.5**

Slow braised beef with red wine jus, smoked creamy mash **£20**

Spicy shrimp risotto **£18**

Lobster and shrimp mac “n” cheese **£38**

Moroccan butternut squash curry(vg) with chill and ginger couscous **£12**
+ chicken **£17**

Fillet of hake with confit onion, cannellini beans, slow roasted tomato **£22**

Truffled tagliatelle(v) with black truffles, Parmesan and butter **£14**

Boho beef and marrow burger with cheese and fries **£16**

Fried chicken burger with barbecue mayo, jalapeno and fries **£13**

LUNCH SPECIALS / 12pm - 3pm

Moules Fritte / **£14**

Spicy salmon cous cous poke bowl / **£17**

Vegan cous cous poke bowl / **£14**

Lobster & shrimp roll with lemon

aioli fries / **£35**

TO SHARE

FISH
Local catch sourced directly from the open waters to you

Whole grilled seabass
£45

BEEF
28 days dry aged, grass fed, English beef

Prime rib on the bone marrow jus
800g / £75

CHICKEN
Free ranged chicken from a local farm

Roast smoked harissa chicken
£36

SIDES

Truffle & Parmesan fries **£5.5**

Sauteed spinach **£5**

Mixed salad **£4.5**

DESSERTS

Vanilla crème brulee with mixed berries / **£8**

Salted caramel chocolate fondant with vanilla ice cream / **£10**

Selection of ice cream & sorbet / **£7**

Coconut and lime milkshake / **£9**

Belgian waffles with chocolate sauce, caramelised banana, vanilla ice cream / **£7.5**

Deep fried cinnamon ice cream with chocolate sauce/ **£6**

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 12.5% will be added to your bill.