



**BOSVENA**  
RESTAURANT | CAFE | COURTYARD

Welcome to Bosvena!

À La Carte Menu

01208 264 561  
4 Mount Folly Square, Bodmin

# Starters

£

**Soup:** sun-dried tomato,  
orange and fennel

6

**Lamb's liver**

with Cornish Blue Hollandaise and  
toasted ciabatta

8

**Grilled mackerel fillet,** gooseberry  
salsa, cucumber & celery salad

8

**Cornish crab & avocado salad,**  
tomato & chilli coulis, king prawn  
and basil oil

10

**Seared scallops and king prawns**  
with pea, lemon & mint risotto

12

**Feta and red pepper salad**  
with pistachio & herb couscous

8

**Portobello mushroom**  
with tomato & herb stuffing and  
melting Taleggio

7

# Mains

£

**Phillip Warren 6oz fillet steak,** 25  
with peppercorn sauce, Portobello mushroom,  
vine cherry tomatoes and hand cut chips

OR with salsa verde, new potatoes and green salad 24

**Rump of lamb (served pink)** 19  
with port jus, minted pea purée, Cornish Blue  
gratin dauphinois, green beans and baby carrots

**Terras Farm duck breast (served pink)**  
20  
with blackcurrants and cassis sauce, celeriac mash,  
and baby vegetables

**Creedy Carver chicken tagine,** 17  
with braised shallots, Moroccan spiced new potatoes  
and spicy carrot salad

**Cornish monkfish wrapped in pancetta** 19  
with a red pepper butter, tenderstem broccoli, spinach, sun  
blushed tomatoes and saffron mashed potatoes

**Roast hake** 17  
with salsa verde, roasted beets, and braised Puy lentils

**Seared scallops and king prawns** 20  
with pea, lemon & mint risotto, pea shoots and  
lemon oil

**Open lasagna** 15  
with wild mushrooms, baby spinach, Gruyère cheese  
and Tuscan tomato salad

**Chickpea fritters** 15  
with roasted beets, tzatziki, braised shallots and spicy carrot  
salad

## To follow...

		£
<b>Summer pudding</b>		7
with blackcurrant ice cream or clotted cream		
<b>White chocolate panna cotta</b>		8
with strawberry, lemon & pistachio garnish		
<b>Lemon tart</b>		8
with Italian meringue, raspberry coulis, & lemon curd garnish		
<b>Fresh mint ice cream</b>		7
with hot chocolate & Jack Daniels sauce		
<b>Gooseberry, elderflower &amp; almond trifle</b>		7
<b>Trio of sorbets</b>		5
<b>Cornish cheeseboard</b>		8
<b>Affogato al caffè</b>		4
Espresso coffee with vanilla ice cream <i>Why not add a shot of liqueur?</i>		
<b>Dessert wine and cantuccini</b>		5
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<b>Brandy</b>	Frapin VS	4
<b>Port</b>	Ruby Dumb	4
<b>Dessert wine</b>		
#31	Quady Elysium Black Muscat, California - rose and lychee aromas	50ml 3.50
<b>Liqueur coffee</b>		4.50
Jamesons, Absolut, Frapin, Grand Marnier, Famous Grouse, Disaronno, Cointreau		