



Kevin Hodge
Head Chef,
18 Ash Street Restaurant

Kevin has a breadth of experiences which has seen him work in a number of restaurants across the North of England, winning awards along the way.

With his menu at 18 Ash Street, Kevin is using seasonal ingredients from the Lake District to create quality dishes that excite people.

*"It's an exciting time to be bringing such a menu to Bowness, I love producing honest food which speaks for itself."
K. Hodge*

If you want to know more about what Kevin's up to in the Kitchen then sign up to follow him here



BAHA

Book a table or contact us on:

015392 77026 | restaurant.bahabowness.com
18 Ash Street, Bowness-on-Windermere, LA23 3EB

18
ASH STREET
RESTAURANT
AT
BAHA



STARTERS

Duck Parfait

Smoked breast, charred corn, cranberry, toasted brioche

9.95

Pork Belly

Pigskin popcorn, candied apple, spiced apple puree, garden herbs

7.95

Salmon

Gravadlax, gin cured, pickled cucumber, lovage, dill emulsion, rye bread

9.95

Haddock Soufflé

Twice baked smoked haddock bechamel, chervil, autumn truffle

7.50

Beetroot

Salt baked, goat curd, pickled mushrooms, beetroot meringue & powder, blackberries, multi seed granola

6.95

Spiced Cabbage

Harissa glaze, coconut, smoked almond crumb, nasturtium oil

6.95

Chef Specials: Please ask us for today's seasonal dishes.

MAINS

Chicken Breast

Breast, confit shallot, butternut puree, potato fondant, baby leek, split chicken jus

16.95

Lamb Rump

Douglas fir, salsa Verdi, roast carrot, onion ash, potato puree

18.95

Venison Saddle

Venison cassoulet, parsnip puree, braised red cabbage, pearl barley, game jus

21.95

Halibut

Shellfish chowder, pickled samphire, sea vegetables

23.95

Crisp Gnocchi

Spinach, olives, sun dried tomatoes, toasted hazelnuts, hazelnut foam

13.95

Tandoori Spiced Cauliflower

Pappadom powder, mint yoghurt, spinach and chickpea dahl

13.95

SIDES

Autumn vegetables - 4.25

Truffled creamed potatoes - 4.25

Mixed garden leaves - 4.25

Duck fat potatoes - 4.25

GRILL

8oz Barnsley Pork Chop

Mushroom ketchup, duck fat potatoes, applesauce, green beans, tomato

21.00

8oz Sirloin Steak

Mushroom ketchup, duck fat potatoes, green beans, tomato

22.00

8oz Fillet Steak

Mushroom ketchup, duck fat potatoes, green beans, tomato

30.00

16oz Chateaubriand for 2

Mushroom ketchup, duck fat potatoes, green beans, tomato

60.00

SAUCES

Peppercorn - 2.00

Red Wine Jus - 2.00

Béarnaise - 2.00

DESSERT

Sticky Toffee Pudding

Salted caramel, clotted cream

6.95

Dark Chocolate Mousse

Raspberry compote, shortbread

6.95

Panna Cotta

Coconut, mango salsa, toasted
coconut flakes

6.95

Blackberry Cheesecake

Champagne sorbet, popcorn, cinder toffee

6.95

Cheese Board

A selection of English cheeses,
grapes, sourdough crackers, locally
sourced chutney

9.95

