

BAHA

FOOD
MENU

BAHA

ASIAN BBQ & GRILL

Our menu offers a unique fusion of contemporary Asian & succulent BBQ flavours. With dishes crafted from fresh, high-quality ingredients and working with local suppliers.

STARTERS

PRAWN CRACKERS (df) (nf) 4.95
Smoked salt, sweet chilli & coconut dip.

EDAMAME (ve) (gf) (df) (nf) 4.95
Soy maple, smoked salt.

STICKY CHICKEN 11.95
Crispy fried chicken thighs, Korean BBQ drizzle, chillies, sesame seeds, spring onions, Asian slaw.

CHICKEN SATAY (df) 9.50
Pine nuts, herbs, satay dipping sauce.

BBQ PORK SKEWER (df) 9.50
Tamarind dipping sauce, pine nuts, herbs.

SALT & PEPPER SQUID (nf) 11.95
Sweet chilli & coconut dip, herbs, lime, Asian slaw.

GIANT TIGER PRAWN (nf) 14.50
Thai red curry sauce, lime, locally made sourdough bread. (gf) - available

BURRATA (v) 12.95
Soy & maple drizzle, pomegranate, mixed leaf salad, cucumber, spring onions, mango, dragon fruit, pine nuts, sesame seeds, locally made sourdough bread. (gf) - available

PLANT PULLED DUCK TACO (ve) (df) (nf) 8.95
Nashi pear, Asian slaw, herbs, spring onions, sesame seeds, gochujang cream, kimchi, lime, crispy onions & pickled red onion.

KOREAN BEEF TACO (nf) (df) 9.95
Nashi pear, Asian slaw, herbs, spring onions, sesame seeds, gochujang cream, kimchi, lime, crispy onions & pickled red onion.

BBQ CHICKEN WINGS (gf) (nf) (df) 8.95
Chargrilled, gochujang glaze, spring onions, chillies, sesame.

• **6 WINGS** 8.95

• **12 WINGS** 15.95

• **24 WINGS** 25.95

Key:

(v) Vegetarian | (ve) Vegan | (gf) Gluten free | (nf) Nut free | (df) Dairy free

Allergies & Dietaries

Whilst we endeavour to ensure that our produce is free from allergens as described for each dish, we cannot completely guarantee safety from trace transference, particularly for severe cases. If you have a food allergy, intolerance, or coeliac disease - please speak to our staff about the ingredients in your food and drink before you order. Thank you.

Locally sourced ingredients from in & around Cumbria.

Our Chefs signature dishes.

MAINS

THE LAND

TERIYAKI 1/2 CHICKEN (gf) (df) (nf) 18.95
Grilled 1/2 chicken, lime, sesame seeds, Asian slaw, jasmine rice, teriyaki dipping sauce.

SWEET N' KICKIN CHICKEN 18.95
Fried chicken fillet bites & stir fried vegetables tossed in sticky gochujang sauce, spring onions, jasmine rice.

SMOKED DUCK SALAD (gf) (df) 17.95
Soy & maple drizzle, pomegranate, mixed leaf salad, cucumber, spring onions, mango, dragon fruit, pine nuts, sesame seeds.

SOY & MIRIN CHICKEN SKEWERS (gf) (df) 21.95
Char-grilled chicken thigh fillets, spring onions, red pepper, teriyaki dipping sauce, mixed leaf salad, cucumber, sesame seeds, pomegranate, flatbread.

DIRTY LEE BURGER 21.95
Smashed beef patties, locally made brioche buns, beef bulgogi, slow cooked BBQ pulled beef, Emmental cheese, gochujang cream, lettuce, Asian slaw, tomato, Sidewinder frites. (gf) - available

CRISPY DUCK LEG BAOS (nf) 19.95
Confit British duck leg, hoisin, pickled ginger, spring onions, 3 steamed bao buns, furikake (seaweed & tuna flakes, soy sauce, sesame seeds) & cucumber.

CURRIES

KATSU CHICKEN CURRY (df) (nf) 18.95
Crispy panko coated chicken, katsu curry sauce, jasmine rice, Asian slaw, sesame seeds, furikake.

MASSAMAN (gf) (df) (nf) 18.95
Mild aromatic curry, simmered in coconut milk, jasmine rice, Japanese aubergine, seasonal vegetables, thai basil, lemon grass.

Smoked Local Duck breast 21.95 | Local Lamb Shank 24.95

THAI RED CURRY (gf) (df) (nf) 18.95
With jasmine rice, shallot, galangal, thai red curry sauce, thai basil & seasonal vegetables, lemongrass.

Smoked Local Duck breast 21.95 | Local Lamb Shank 24.95

THE SEA

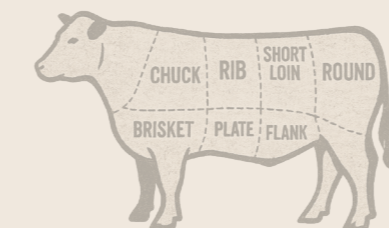
JAPANESE FISH & FRITES (df) (nf) 19.95
Bonito tempura haddock, sesame seeds, lime, ginger tartar, pickled ginger, sidewinder frites, teriyaki dipping sauce, furikake.

KOREAN SPICED SALMON (gf) (df) (nf) 20.95
Stir-fried vegetables, lime, sesame seeds, spring onions, gochujang glaze, jasmine rice, furikake.



We delight in working with our suppliers to pick delicious cuts for our grill menu & invite you to enjoy one of the fantastic dishes or sharing options available.

Our blend of classic & Asian flavours creates a exciting and unique offering for Bowness on the shores of Lake Windermere.



STEAKS

All our steaks are glazed in bone marrow garlic butter & Japanese pepper (steaks can be served unglazed). Served with Sidewinder frites, teriyaki king oyster mushrooms, glazed grilled tomato & an iceberg wedge dressed with Italian hard cheese, pancetta, Caesar dressing, crispy onions. (nf) (gf) | (df) - available. Alongside this please choose your sauce.

	Classic	Add S&T
28 DAY AGED 8oz BISTRO RUMP STEAK	28.95	33.95
28 DAY AGED 10oz SIRLOIN STEAK	34.95	39.95
28 DAY AGED 10oz RIBEYE STEAK	36.95	41.95
14 DAY AGED 8oz FILLET STEAK	37.95	42.95

Add S&T: To your classically served steak add Surf & Turf (S&T) includes a giant tiger prawn cooked in bone marrow garlic butter.

2.CHOOSE YOUR SAUCE:

- Peppercorn and Suntory whisky (nf)
- Creamy mushroom (gf) (nf)
- Gochujang bearnaise
- Nam Jim (citrus, chili, garlic & herbs) (ve) (gf) (df) (nf)

FOR TWO TO SHARE

5 MEAT BBQ PLATTER (nf) 69.95
Teriyaki ½ chicken, 8oz bistro rump, spiced lamb shank, a giant tiger prawn, smoked local duck breast, lime, Asian slaw, jasmine rice, sidewinder frites, peppercorn & suntory whisky sauce, teriyaki sauce. (gf) (df) - available

14 DAY AGED 28oz CHATEAUBRIAND (gf) (nf) 84.95
Teriyaki king oyster mushrooms, glazed grilled beef tomatoes, Sidewinder frites & 2 dressed iceberg wedges & 2 sauces of your choice. (df) - available

BAHA'S LUXURY STEAK BOARD (nf) 109.95
14 day aged 28oz chateaubriand served with a bottle of a pairing Don Jacobo Rioja red wine, a giant tiger prawn in bone marrow garlic butter, teriyaki king oyster mushrooms, glazed grilled beef tomatoes, stir-fried vegetables, sidewinder frites, Korean spiced mac'n'cheese with slow cooked BBQ pulled beef, 2 side dressed wedges & 2 sauces of your choice. (gf) (df) - available

ENJOY THE FULL EXPERIENCE

With any sharing steak add our **Lyth Valley Damson Blossom Cheesecake** dessert to share. 5.00

THE PLANTS

STICKY FILLET SALAD (ve) (gf) (df) 15.95
Plant based fillet, pomegranate, mixed leaf salad, cucumber, spring onions, mango, dragon fruit, pine nuts, sesame seeds, soy & maple drizzle.

VEGAN BURGER (ve) (df) 18.95
Crispy panko coated plant-based pattie, gochujang cream, vegan cheese, brioche style vegan bun, lettuce, Asian slaw, beef tomato, Sidewinder frites.

VEGAN KATSU CURRY (ve) (df) 17.95
Crispy panko coated plant based fillet, katsu curry sauce, jasmine rice, Asian slaw, sesame seeds.

VEGAN MASSAMAN CURRY (nf) (ve) (df) 18.95
Plant based fillet in a mild aromatic curry, simmered in coconut milk, jasmine rice, Japanese aubergine, seasonal vegetables, thai basil, lemon grass.

VEGAN RED THAI CURRY (nf) (ve) (df) 18.95
Plant based fillet with jasmine rice, shallot, galangal, thai red curry sauce, thai basil & seasonal vegetables, lemongrass.

EXTRA SAUCE

Add a smoky sensation or fiery kick to your meal for 2.95 EACH

- Peppercorn & Suntory whisky sauce (v) (nf)
- Gochujang bearnaise
- Nam Jim sauce (df) (nf) (gf)
- Creamy mushroom sauce (v) (nf) (gf)
- Teriyaki sauce (ve) (gf) (df) (nf)

ON THE SIDE

SIDEWINDER FRITES (ve) (gf) (df) (nf) 4.95

STEAMED JASMINE RICE (ve) (gf) (df) (nf) 4.95

STIR-FRIED VEGETABLES (ve) (gf) (df) (nf) 4.95

KOREAN MAC 'N' CHEESE (v) (nf) 4.95
Kimchi, sesame seeds, Korean spiced cheddar cheese sauce, Italian hard cheese, spring onions.

HOUSE SALAD (ve) (gf) (df) 6.95
Soy & maple drizzle, pomegranate, mixed leaf salad, cucumber, spring onions, mango, dragon fruit, pine nuts, sesame seeds.

LOADED TRUFFLE FRIES (gf) (nf) 7.95
Italian hard cheese, truffle oil, crispy onions, spring onions, furikake.

PULLED BEEF MAC 'N' CHEESE (nf) 7.95
Kimchi, sesame seeds, Korean spiced cheddar cheese sauce, Italian hard cheese, spring onions.