



THE
BOWER HOUSE

Gluten Free Menu

Bites £3.25

Mixed Olives

Hummus & Crudités

Spiced Nuts

Sharing Boards

The Bower Board, hummus, crudités, mixed olives £12

Charcuterie Board, cornichons, caperberries, grilled artichokes, parmesan & gluten-free bread £15

Starters

Bower House Soup of the Day, gluten-free bread £6

Hot-Smoked Salmon, chilli avocado salsa, wasabi mayonnaise, salmon caviar £8.50

Fillet of Beef Tartare, quail yolk, radish, micro-cress salad, gluten-free bread £9.50

Devonshire Crab & Prawn Salad, cashew nuts, grapefruit, shaved fennel & brown crab mayonnaise £9

Mains

Hereford 8oz Ribeye, blue cheese hollandaise, watercress, & new potatoes £22

Spiced Baby Monkfish Tails, wilted spinach, Bombay potato cake, saffron curry sauce £18

Cotswold Chicken Coq au Vin, red wine sauce, creamy chive mash £16.50

Loin of Venison, celeriac purée, kale, girolles, boulangère potatoes £19

Vegetable Malaysian Curry, peppers, courgettes, bok choy, fragrant jasmine rice £13

Cauliflower Steak, smoked paprika & garlic, roasted cherry tomatoes, chimichurri, watercress & pomegranate £13.50

Sides £3

Seasonal Vegetables

Mixed Salad

Sautéed Potatoes & Onions

Creamed Spinach, Pine Nuts & Parmesan

Pil Pil Cauliflower & Harissa Mayonnaise

Sautéed Potatoes & Onions

Slaw

Fragrant Jasmine Rice & Sesame

Desserts

Rhubarb & Blood Orange Crumble, choice of custard or vanilla ice cream £7

Chocolate Fondant, honeycomb, salted caramel ice cream £8

- please allow 12 minutes -

Selection of Homemade Ice Creams

2 scoops £3

3 scoops £4.50

Selection of Taste of the Country Cheeses, gluten-free bread, quince jelly, celery, grapes £8