



Gluten Free

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

Evesham Asparagus, poached duck egg, crispy shallots, Parmesan & tarragon dressing £7.50 v

Chapel & Swan Smoked Salmon Mousse, lime & dill crème fraiche, crayfish tails, caviar £8.50

Charred Mackerel, micro herb salad, cucumber ketchup, puy lentil & brown shrimp dressing £7.50

Mains

Herefordshire 8oz Sirloin, flat mushroom, roast tomato, new potatoes, peppercorn sauce £20

Miso-Glazed Loch Duart Salmon, chilli & sesame greens, miso and dashi broth £19

Cotswold Chicken Breast, wild garlic, broad bean, pea & asparagus fricassee, Parmentier potatoes, crispy smoked bacon & red wine jus £17.50

Cornish Hake Fillet, salsa verde potatoes, confit tomato & brown shrimp butter £18

Pork Belly, homemade BBQ glaze, aniseed carrot purée, charred sweetcorn, balsamic onions, sautéed potatoes £18

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

Creamed Spinach, Pine Nuts & Parmesan

Pil Pil Cauliflower & Harissa Mayonnaise

Sautéed Potatoes & Onions

Slaw

Fragrant Jasmine Rice & Sesame

Desserts

Frozen Banana Parfait, caramelised banana, toffee sauce & lime Chantilly £7

White Chocolate Mousse, hazelnut praline, apple sorbet £7.50

Homemade Ice Cream

2 scoops £3 3 scoops £4.50

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