



THE
BOWER HOUSE

Steak Night

WHISKY SOUR £8
Cotswolds Single Malt
lemon, aquafaba

SHIPSTON MULE £7
Ilmington apple brandy
ginger beer, lime

KIR ROYALE £12
Edward Sheldon champagne
crème de cassis

STEAK

Herefordshire beef carved to order
served with triple-cooked chips & watercress
red wine jus || peppercorn sauce || blue cheese hollandaise

Rib Eye

6OZ £18
8OZ £21
10OZ £26
12OZ £31

Sirloin

6OZ £16
8OZ £19
10OZ £23
12OZ £28

Rump

6OZ £14
8OZ £17
10OZ £20
12OZ £23

8oz Rump Fillet Medallions £18

BLUE 100% red inside
seared outside, cold

MEDIUM RARE 50% red inside
seared outside, cool centre

MEDIUM WELL
just a hint of pink, hot

RARE 75% red inside
seared outside, cold centre

MEDIUM 25% pink inside
seared outside, warm centre

WELL DONE
no pink, no moisture, hot

Recommended Wine

EQUINO MALBEC, ARGENTINA
glass £7.50 || carafe £14.50 || bottle £22
medium-bodied, lengthy finish
plum, raspberry, blackberry

GROWER'S GATE SHIRAZ, AUSTRALIA
glass £7.75 || carafe £15 || bottle £23
rich, complex
liquorice, blackberry, soft tannins

Saturday Brunch
pancakes, champagne & eggs



Sunday Roast
all the trimmings, puddings & cheese

our kitchen contains allergens, please notify us before ordering of any dietary requirements