

THE BOWER HOUSE

SUNDAY

Dry Martini £8

Cotswolds Distillery gin
vermouth, olive

Bloody Mary £7

Two Birds vodka
tomato juice, spices, celery

Bower Sour £8

Cotswolds Distillery gin
grapefruit, aquafaba

STARTERS

Beetroot Carpaccio *v gf* £7.50

roast baby beets
whipped chive goat cheese, pistachio

Today's Soup *v gfo* £6

made from this morning's produce
warm Taste of the Country bread

Tiger Prawn Cocktail *gfo* £8

pea mousse, avocado
Marie Rose sauce, toast

Scotch Egg *gf* £8

duck, chorizo, Cotswolds chicken
relish, spiced ketchup

ROASTS

£15

Roast Chicken
Cotswolds breast

Roast Beef
Yorkshire pudding

Nut Loaf *v*
chestnuts, hazelnuts

served with roast potatoes, seasonal vegetables & cauliflower cheese

OTHER MAINS

Pork Belly *gf* £18

BBQ glaze, balsamic onions
charred sweet corn
aniseed carrot puree, fries

Thai Green Curry *v gf* £13

peppers, bok choi
courgette
jasmine rice

Sea Bass *gf* £19

straw potatoes
carrot, fennel, courgette
chive beurre blanc

SIDES

£3.50

Sage & Garlic Fries | Triple-Cooked Chips | Creamed Spinach

Steak Wednesdays
Herefordshire beef, carved to order



Brunch Saturdays
pancakes, champagne & eggs
