



EARLY DINING

2 courses £21 | 3 courses £28
carafe of house red or white £10

STARTERS

TODAY'S SOUP

warm Taste of the Country bread *v gfo*

CARAMELISED SHALLOT TART

crispy kale, salsa verde, micro herbs *v*

BEETROOT-CURED SEA TROUT

lemon seaweed crème fraiche, pickled baby beetroot *gfo*

MAINS

SPRING PEA & SORREL RISOTTO

burrata, parmesan *v vgo gf*

PORK BELLY

pork shoulder croquette, burnt apple, Roscoff onion, Pearson's cider sauce

FISH & TRIPLE-COOKED CHIPS

minted peas, tartare sauce

PUDDINGS

BOWER HOUSE CHOCOLATE BAR *gf*

dark chocolate sponge & mousse, blood orange curd, crème fraîche ice cream

APPLE & FORCED RHUBARB CRUMBLE

crème anglaise

PASSION FRUIT & VANILLA CHEESECAKE

honeycomb

All dishes available to order individually.
Our kitchen contains allergens, please tell us before ordering of any dietary requirements.