



# THE BOWER HOUSE TAKE HOME MENU

place your order before 6pm and it will be ready to collect two days later

The Bower House Head Chef has designed these dishes to be easily heated on the stove or in the oven, or kept in the freezer for up to two months. If you would like another portion size, please let us know.

## SOUP

Serves 2

SPRING PEA & SORREL *v gf* £6

PESTO MINESTRONE *v* £6

**BOWER HOUSE FISH FINGERS** £20 for 6  
haddock, panko breadcrumbs  
housemade tartare sauce

## MAINS

SMALL LARGE  
Serves 2 Serves 6

MACARONI LEEK & CHEESE *v* £9 £25  
aged cheddar, taleggio & parmesan  
caramelised leeks

SPRING LAMB TAGINE *gf* £11 £30  
Cotswold lamb neck  
apricots, spices

LUXE FISH PIE £12 £33  
haddock, cod, salmon, prawns  
creamy parmesan mash  
can be made gluten free

## PUDDINGS

SMALL LARGE  
Serves 2 Serves 6

SALTED STICKY TOFFEE PUDDING £8 £22  
can be made gluten free

PAIN AU CHOCOLAT £9 £25  
BREAD & BUTTER PUDDING

APPLE & RHUBARB CRUMBLE £8 £22  
can be made gluten free

## COCKTAILS

keep in the fridge for up to 24 hours  
shake vigorously before serving in a chilled glass

SMALL LARGE  
Serves 1 Serves 7

BOWER SOUR £5 £30  
Cotswolds Distillery gin, pink grapefruit, aquafaba

MARITA MARGARITA £5 £30  
Olmeca Blanco tequila, Poire Williams, salt

Our outstanding wines and other bar drinks are available to take home. Please call for details.