

THE BOWER HOUSE

Sunday 9th August

COCKTAILS

House Knickerbocker

white rum
fresh raspberry purée
black raspberry liqueur, lime £8

Twinkle

Two Birds vodka
elderflower
champagne £10

Lemon Curd Gimlet

Cotswolds Distillery gin
lemon curd
lemon juice £9

STARTERS

Pea & Sorrel Soup

crème fraîche
crispy pancetta *vo gf* £5.50

Beetroot Carpaccio

roast baby beets, chive goat cheese
pistachio *v gf* £7

Ham Hock & Ox Tongue Terrine

capers, aioli, piccalilli
toast *gfo* £7

Crab Salad

apple, cucumber, lemon verbena
brown crab mayonnaise *gf* £8

ROASTS

£15

served with roast potatoes, seasonal vegetables & cauliflower cheese

Cotswolds Lamb

slow roast leg

35 Day Aged Beef Sirloin

classic Yorkshire Pudding

Nut Loaf *v*

chestnuts, hazelnuts

Extra Yorkshire Pudding £2

OTHER MAINS

Spiced Chicken

harissa potatoes
sweetcorn salsa, spinach
gf £17.50

Soft Polenta

chard, parmesan
olive oil
v gf £14

Hake

Jersey Royals
kale, chive beurre blanc
gf £20

SIDES

£3

Steamed Jersey Royals, butter & salt | Truffle Macaroni Cheese
Cauliflower Cheese | Sage & Garlic Fries | Triple-Cooked Chips
Seasonal Veg