

THE BOWER HOUSE

Sunday 13th September

COCKTAILS

House Knickerbocker

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

Plum Margarita

Olmeca Blanco tequila
plum sake, plum jam
lemon, sea salt £9

Honey Whisky Sour

Cotswolds Distillery single malt
local honey
lemon, aquafaba £8

STARTERS

Miso Pig Cheek Croquette

pickled shallots
piccalilli purée £7.50

Welsh Rarebit

black garlic ketchup
pickled walnuts £7.50

Chestnut Mushroom Soup

tarragon & mushroom tortellini
truffle sabayon *v gfo* £7.50

Chicken Liver Parfait

spiced plum chutney, pickled plums
sourdough toast £8

Burrata

peaches
rocket *v gf* £8

Cornish Cock Crab

watermelon
pickled ginger *gf* £8

ROASTS

£15

served with roast potatoes, seasonal vegetables & cauliflower cheese

Tamworth Pork Loin

crackling

35 Day Aged Beef Sirloin

classic Yorkshire Pudding

Nut Loaf *v*

chestnuts, hazelnuts

Extra Yorkshire Pudding £2

OTHER MAINS

Orzo Primavera

courgette, broccoli
broad beans, peas, herbs
vg £14

Cotswold White Chicken

grilled hispi cabbage
romesco
gf £17.50

Roast Cornish Cod

palourde clams, samphire
cider & dulse butter
gf £19

SIDES

£3

Sautéed New Potatoes, Lyonnaise onion & smoked bacon

Rosemary Fries

| Triple-Cooked Chips

Roast Heritage Beetroots & rocket pesto

| Truffle Macaroni Cheese

Tenderstem Broccoli, chilli & dukkah

| Cauliflower Cheese

Isle of Wight Tomato & Thai basil