

THE BOWER HOUSE

Sunday 18th October

COCKTAILS

Honey Whisky Sour

Cotswolds Distillery single malt
local honey
lemon, aquafaba £8

House Knickerbocker

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

Lemon Curd Gimlet

Cotswolds Distillery gin
lemon curd
lemon juice £9

STARTERS

Miso Pig Cheek Croquette

pickled shallots
piccalilli purée £7.50

Fig & Goat's Curd

warm fig, rocket
maple pecan dressing v gf £8

Chestnut Mushroom Soup

tarragon & mushroom tortellini
truffle sabayon v gfo £7.50

Chicken Liver Parfait

spiced plum chutney, pickled plums
sourdough toast gfo £8

St John Welsh Rarebit

black garlic ketchup
pickled walnuts £7.50

ROASTS

£17

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

Grilled Delica Squash

aged feta, cavolo nero
pumpkin seed pesto
v vgo gf £16

Cotswold White Chicken

wild mushrooms, charred sweetcorn
chestnut mushroom purée, jus gras
gf £19

Steamed Haddock

new potatoes, broccoli
chive beurre blanc
gf £19

SIDES

£4

Sautéed New Potatoes, Lyonnaise onion & smoked bacon

Charred Corn on the Cob, peri-peri butter

Roast Heritage Beetroot, rocket pesto

Tenderstem Broccoli, chilli & dukkah

Isle of Wight Tomato, Thai basil

Triple-Cooked Chips

Rosemary Fries

Cauliflower Cheese

Truffle Macaroni Cheese

our kitchen contains allergens, please notify us before ordering of any dietary requirements