

THE BOWER HOUSE

Sunday 1st November

COCKTAILS

White Spice

Rum Chata, white rum
almond milk, local honey
pumpkin spice £9

Honey Whisky Sour

Cotswolds Distillery single malt
local honey
lemon, aquafaba £8

Lemon Curd Gimlet

Cotswolds Distillery gin
lemon curd
lemon juice £9

STARTERS

Miso Pig Cheek Croquette

pickled shallots
piccalilli purée £7.50

Chestnut Mushroom Soup

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

Brixham King Scallops

seaweed & lemon butter | 'nduja butter
gruyere, breadcrumbs & garlic butter £13.50

Warm Fig & Goat's Curd

maple pecan dressing
rocket *v gf* £8

Chicken Liver Parfait

spiced plum chutney, pickled plums
sourdough toast *gf* £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

Roast Cornish Cod

palourde clams, samphire
cider & dulse butter
gf £21

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