



**June 2021**

Black treacle soda bread, Salt Pig smoked lardo £4  
Breakfast radishes, butter, Maldon sea salt £4  
Nocellara olives £3  
Marcona almonds £3

### **STARTERS**

'Nduja Scotch egg, aioli £8  
English asparagus, hollandaise, toasted hazelnuts v £10  
Salt Pig cured meats & salami, house sourdough, pickles £12  
Tartare of tuna & beetroot, avocado, wasabi, sesame, soy £12

### **BOWER HOUSE BURGERS**

available lunchtimes

Bacon double cheeseburger, sriracha mayo, rosemary fries £15  
Root veg & nut burger, vegan cheese, sriracha mayo, rosemary fries v £15

### **MAINS**

Chicken Milanese, wild garlic butter, tenderstem broccoli £19  
Miso-glazed aubergine, tahini, pomegranate, dukkah v £18  
Chalk stream trout, asparagus, Jersey Royals, seaweed butter £24  
Braised lamb shoulder, couscous, smoked aubergine, sauce vierge £23

### **SIDES**

Crispy confit potatoes  
Jersey Royals, seaweed butter  
Rosemary fries  
Tenderstem broccoli, chilli, dukkah  
Watercress, radish, orange, Dijon dressing  
all £4

### **PUDDING**

Lemon tart, rhubarb, pistachio  
Dark chocolate fondant, honeycomb ice cream  
Sticky toffee ice cream sundae, salted caramel sauce  
all £8  
Jude's ice creams & sorbets, £2 per scoop

### **CHEESE**

Beauvale – creamy, blue-veined, pasteurised cow's milk  
Wookey Hole Cheddar – hard, cave-aged, pasteurised cow's milk v  
Tunworth – creamy, camembert-style, pasteurised cow's milk  
served with Peter's Yard crackers & chutney  
£5 each or 3 for £12

All our ingredients are prepared in an environment containing allergens,  
please notify us before ordering of any dietary requirements.