



Sunday Lunch June 2021

STARTERS

- Bower House Sunday soup & soda bread v £7
- '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

THE BOWER HOUSE SUNDAY ROAST

- Slow-roast rump cap of Hereford beef, Yorkshire pudding, horseradish £21
- Butternut, wild mushroom & sage nut roast, Yorkshire pudding, horseradish v £18

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

- Roast potatoes
- Jersey Royals, seaweed butter
- Rosemary fries
- Tenderstem broccoli, chilli, dukkah
- Watercress, radish, 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.