



## Sunday Lunch September 2021

### STARTERS

- Bower House Sunday soup & soda bread v £7
- Violet artichokes barigoule, orange, mint, chervil v £9
- Buffalo mozzarella, cantaloupe melon, serrano ham £9
- Broad bean & summer pea risotto, ricotta, mint v £9
- 'Nduja Scotch egg, aioli £8
- Salt Pig cured meats & salami, house sourdough, pickles £12
- Cornish cock crab, watermelon, pickled ginger £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

- Creedy Carver duck breast, plum puree, sprouting broccoli £24
- Chicken Milanese, garlic, parsley, buttered bobby beans £19
- Beetroot orzo, heritage beetroots, grilled leeks, roast hazelnuts, Beauvale v £18
- Plaice fillet, rainbow chard, tempura oyster, seaweed hollandaise £22

### SIDES

- Roast potatoes
- Ratte potatoes, seaweed butter
- Rosemary fries
- Tenderstem broccoli, chilli, dukkah
- Watercress, radish, orange, Dijon dressing
- all £4

### PUDDING

- Wye Valley gooseberry fool, blackberry, crushed amaretti biscuits
- Lemon tart, Oakchurch raspberries, raspberry sorbet
- Dark chocolate fondant, honeycomb ice cream
- Vanilla cheesecake, local strawberries
- 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.