



October 2021

Breakfast radishes, butter, Maldon sea salt £4  
Nocellara olives £3  
Marcona almonds £3

### STARTERS

'Nduja Scotch egg, aioli £8  
Cornish mackerel escabeche, crème fraiche, trout roe £9  
Violet artichokes barigoule, orange, mint, chervil v £9  
Buffalo mozzarella, cantaloupe melon, serrano ham £9  
Broad bean & summer pea risotto, ricotta, mint v £9  
Salt Pig cured meats & salami, house sourdough, pickles £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

Gnocchi, cavolo nero pesto, grilled courgette, girolles, lemon v £18  
Creedy Carver duck breast, plum puree, sprouting broccoli £24  
Chicken Milanese, garlic, parsley, buttered bobby beans £19  
Plaice fillet, rainbow chard, tempura oyster, seaweed hollandaise £22

### SIDES

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

### PUDDING

Peaches, filo, amaretto, mascarpone  
Pistachio & polenta cake, blackberries, blackberry sorbet  
Dark chocolate fondant, honeycomb ice cream  
Lemon tart, Oakchurch raspberries, raspberry sorbet  
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.