



Sunday Lunch October 2021

STARTERS

- Sunday soup & soda bread v £7
- '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

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

- 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

- Roast 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
- Wokey 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.