



THE
BOWER HOUSE
LUNCH

STARTERS

CRAB ARANCINI

brown crab mayo

SPICED BUTTERNUT SQUASH SOUP

pumpkin seed pesto *vg gf*

SOFT GRILLED LEEKS & GOAT'S CURD

new potato, hazelnut *v vgo gf*

DUCK RILLETTES

green peppercorns, cornichons, sourdough toast *gfo*

BRIXHAM SCALLOPS BAKED IN THEIR SHELLS *£8 supplement*

gruyere, breadcrumbs, garlic, parsley butter *gfo*

MAINS

THE CHRISTMAS BUN

Buttermilk-fried turkey, sausage patty, watercress, cranberry, pigs in blankets, rosemary fries

THE VEGGIE BUN

salt-baked celeriac, nut roast, watercress, cranberry, dates in blankets, rosemary fries *v*

BRAISED BLADE OF HEREFORDSHIRE BEEF

horseradish mash, confit carrot *gf*

ROAST COD FILLET

parmesan gnocchi, wild mushrooms, salsa verde *gfo*

CHATEAUBRIAND FOR TWO *£15 supplement per person*

watercress, bearnaise, rosemary fries *gfo*

PUDDINGS

DARK CHOCOLATE NEMESIS

crème fraîche *gf*

BOWER HOUSE CHRISTMAS PUDDING

brandy custard *gfo*

BROWN SUGAR PAVLOVA

mango sorbet, passion fruit & banana *gf*

CHEESE

Bath Soft, Beauvale or Wookey Hole Cheddar, pickled quince, fig chutney, crackers

ADD CHEESE AS AN EXTRA COURSE *£8 supplement*

MINCE PIES

Christmas crackers, tea & filter coffee

Two courses £34.50

Three courses £39.50