



November 2021

Nocellara olives £4
Marcona almonds £4
Salt Pig cured meats & salami, house sourdough, pickles £14

STARTERS

'Nduja Scotch egg, aioli £8.50
Crab arancini, brown crab mayo £9.50
Severn & Wye smoked eel, celeriac remoulade, Granny Smith apple £13
Roasted heritage carrots, buttermilk, dill, dukkah v £8.50
Gorgonzola, chicory, pear & candied walnut salad £9
Smooth chicken liver parfait, grape chutney, toasted brioche £9

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
Maple-glazed squash, grilled leek, sage, ricotta, pecans, pumpkin seeds £18
Roast monkfish, chorizo, clams, peas, sherry £24
Slow-cooked belly of Berkshire pork, kale, parsnip, apple £22
Cotswold White chicken, grilled corn, chestnut mushrooms, jus gras £20
Single muscle rump of Angus beef, potatoes Anna, shallot, bone marrow & red wine £28

SIDES

Crispy confit potatoes £5
Ratte potatoes, seaweed butter £4
Rosemary fries £4
Braised red cabbage £4
Fine beans, shallots, parsley £4

PUDDING

Toffee apple crumble, vanilla custard
Pistachio & polenta cake, blackberries, blackberry sorbet
Dark chocolate fondant, honeycomb ice cream
Lemon tart, crème fraiche, black Turkish figs
all £9
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.