



## Sunday Lunch November 2021

### STARTERS

- Sunday soup & soda bread v £7
- 'Nduja Scotch egg, aioli £8.50
- Crab arancini, brown crab mayo £9.50
- Severn & Wye smoked eel, celeriac remoulade, Granny Smith apple £13
- Roast heritage carrots, buttermilk, dill, dukkah v £8.50
- Gorgonzola, chicory, pear & candied walnut salad £9
- Smooth chicken liver parfait, grape chutney, toasted brioche £9
- Salt Pig cured meats & salami, house sourdough, pickles £14

### 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
- 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

- Roast potatoes
- Ratte potatoes, seaweed butter £4
- Rosemary fries £4
- Braised red cabbage £4
- Fine beans, shallots, parsley £4
- all £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