

NOVEMBER

SNACKS, SIDES & SMALL PLATES

PORK SCRATCHINGS, apple sauce	4
WEST COUNTRY OYSTERS gf	4 each
WELSH RAREBIT, on sourdough v	4 8
COLCANNON CROQUETTES, shiitake mushroom ketchup v	6
SALT-BAKED BEETROOT SALAD, yellison goat's cheese, hazelnut v gf	8 16
CHEESEBOARD, selection of cheeses, chutney, walnuts, crackers	10 20
GNOCCHI, jerusalem artichoke, onion, truffle v	9 18
BEEF SHIN BAO BUN, toasted nuts, mole sauce	8
TRIPLE-COOKED FAT CHIPS vg	5
CREAMED POTATO, holmleigh dairy butter v gf	5
LETTUCE AND WAKAME SALAD, miso, rice wine dressing vg gf	5

FROM THE CHARCOAL GRILL

SMOKED AUBERGINE DIP, pomegranate, corn tortilla vg gf	6
GRILLED HISPI CABBAGE, sesame, tuna flakes, oregano gf	6
SQUASH, puy lentils, tomato chutney, vegan feta vg gf	8 16
PRAWNS, shell bisque risotto, basil, lime gf	12 24
MACKEREL, celeriac remoulade, charred baby gem gf	9 18
HAKE, roast leek, mussel & clam escabeche gf	22
LAMB SKEWERS, yoghurt marinade, courgette, quince jam, daal	10 20
PHEASANT BREAST, leg farce, sprouts, carrots, chestnuts	22
BLYTHBURGH PORK CHOP, tenderstem broccoli, morello mustard	20

FROM THE GRILL, FOR TWO TO SHARE

DRY-AGED RIB OF BEEF, triple-cooked chips, piquillo peppers gf	76
WHOLE SEA BASS, triple-cooked chips, cucumber salad gf	48

PUDDING

BURNT BASQUE CHEESECAKE, berry compote gf	8
POACHED PEARS, spiced syrup, toasted hay ice cream gf	8
BLACK TREACLE STICKY TOFFEE PUD, vanilla ice cream, butterscotch	8
CHOCOLATE TART, cointreau chantilly, dulce de leche, walnut	8
BOWER HOUSE ICE CREAM, flavour of the day gf	5

all our ingredients are prepared in an environment containing allergens
please notify us before ordering of any dietary requirements