

JANUARY

SNACKS, SIDES & SMALL PLATES

WEST COUNTRY OYSTERS gf	4 each
WELSH RAREBIT, on sourdough v	4 8
CHICKPEA HUMMUS, homemade tortilla crisps vg gf	5
COLCANNON CROQUETTES, shiitake mushroom ketchup v	6
MULLIGATAWNY SOUP, red lentil & coconut, mini flatbread vg gf	8
GAME CANNELLONI, bechamel, wild mushrooms	9 18
SALMON TIRADITO, smoked cotswold cream, sorrel	14
TRIPLE-COOKED FAT CHIPS vg	5
CREAMED POTATO, holmleigh dairy butter v gf	5
LETTUCE & WAKAME SALAD, miso, rice wine dressing vg gf	5

FROM THE CHARCOAL GRILL

ASH-ROASTED ROOT VEGETABLES, honey, gochujang sauce vg gf	8 16
SPAETZLE NOODLES, roast cauliflower, shallots, dill yoghurt vg	8 16
SARDINES, kedgereee mayo, vegetable escabeche, sea herbs gf	9 18
PLAICE, winter pesto, pomme boulangère gf	25
MAPLE & KUMQUAT-GLAZED PORK CHOP, charred sweetcorn, kale	23
SPATCHOCK POUSSIN, saffron bomba rice, calçot onions	21
VENISON LOIN, white onion, blackberries, artichoke crisps gf	25

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

MONT BLANC, chocolate brownie, sweet chestnut, cream meringue vg	8
BURNT BASQUE CHEESECAKE, rose water, pistachio gf	8
APPLE STRUDEL, vanilla custard	8
BOWER HOUSE ICE CREAM, flavour of the day gf	5
CHEESEBOARD, selection of cheese, chutney, walnuts, crackers	10 20

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