

## FEBRUARY - SUNDAY

### 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
RED LENTIL AND COCONUT SOUP, mini flat bread vg gfo	8
GAME CANNELLONI, bechamel sauce, wild mushroom	9   18
HOUSE CURED SALMON, gravalax, pickled vegetables, lemon gel	12
SUNDAY ROAST POTATOES vg	5
BAKED CAULIFLOWER CHEESE	5
LETTUCE AND 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, roasted cauliflower, shallots, dill yoghurt vg	8   16
PLAICE, winter pesto, pomme boulangier gf	25
GRILLED COD, smokey red pepper and bean cassoulet, hispi cabbage	20

### SUNDAY ROAST - with all the Sunday trimmings

DRY AGED STRIPLOIN OF HEREFORD, Yorkshire pudding, horseradish	23
OUTDOOR REARED BLYTHBURGH PORK BELLY, crackling, apple sauce	21
LEMON AND THYME FREE RANGE CHICKEN, bread sauce	20
NUT ROAST, vegan gravy	18

### PUDDING

MONT BLANC, chocolate brownie, sweet chestnut, cream meringue vg	8
BURNT BASQUE CHEESECAKE, rose water, pistacchio gf	8
APPLE STRUDEL, english vanilla custard	8
BOWER HOUSE ICE CREAM, ask about our selection of flavours gf	2 each
CHEESEBOARD, selection of cheeses, chutney, walnuts, crackers	10   20

all our ingredients are prepared in an environment containing allergens  
please notify us before ordering of any dietary requirements  
gf - gluten free | gfo - gluten free option | v - vegetarian | vg - vegan