

MARCH SET LUNCH

£26 2 COURSES & A GLASS OF WINE

£29 3 COURSES & A GLASS OF WINE

SET

SWEET POTATO & RED LENTIL SOUP, coconut, mini flatbread vg gfo
VENETIAN DUCK LEG RAGU PAPPARDELLE, white wine, orange +2
SALMON TIRADITO, smoked Cotswold cream, sorrel +4

FROM THE CHARCOAL GRILL

ASH-ROASTED ROOT VEGETABLES, buckwheat, gochujang sauce vg gf
HEREFORD SIRLOIN STEAK AGED 21 DAYS, hand cut fries, salad gf
MONKFISH, wild mushroom, lemon parsley mash, bacon crumbs gf +5
MAPLE & KUMQUAT-GLAZED PORK CHOP, charred sweetcorn, kale gf +3

PUDDING

MONT BLANC, chocolate brownie, sweet chestnut, cream meringue
APPLE STRUDEL, vanilla custard
BOWER HOUSE ICE CREAM, flavour of the day gf
CHEESEBOARD, selection of cheese, chutney, walnuts, crackers

FROM THE GRILL, FOR TWO TO SHARE

ALC

35oz RIB OF BEEF, triple-cooked chips, piquillo peppers gf 76
WHOLE SEA BREAM, triple-cooked chips, cucumber salad gf 58

SNACKS, SIDES & SMALL PLATES

WEST COUNTRY OYSTERS gf 4 each
WELSH RAREBIT, on sourdough v 4
CHICKPEA HUMMUS, homemade tortilla crisps vg gf 5
COLCANNON CROQUETTES, shiitake mushroom ketchup v 6

TRIPLE-COOKED FAT CHIPS vg 5
CREAMED POTATO, Holmleigh dairy butter v gf 5
LETTUCE & WAKAME SALAD, miso, rice wine dressing vg gf 5

Please make our team aware of any dietary requirements before ordering.
Allergens can be present in any good kitchen, and we want to ensure that your needs are fully met.