

JUNE

SNACKS & SMALL PLATES

West country oysters gf	4 each
Welsh rarebit, on sourdough v	4 8
Chickpea hummus, homemade tortilla crisps vg gf	7
Colcannon croquettes, shiitake mushroom ketchup v	7
Pea, coconut, kaffir lime leaf soup, summer roll vg gf	8
Venison steak tartare, sweet garlic, Ancho chilli, cacao gf	12 24
Confit yellow tuna, heritage tomato, black olives, horseradish gf	12 24
Salt-baked celeriac, goat cheese mousse, mustard seeds, capers v gf	9
Garden veg salad, couscous, red quinoa, balsamic dressing vg	9 18

FROM THE CHARCOAL GRILL

Fettuccine pasta, chicory, Kalamata olives, gremolata vgo	9 18
Mediterranean filo tart, baba ghanoush, pine nuts v gf	18
Loch Duart salmon, charred squid, black ink risotto, piquillo gf	24
Monkfish, wild mushrooms, parsley mash, bacon crumbs	26
1kg Whole sea bream for 2 to share, chips, cucumber salad gf	58
Pork belly, gooseberries, white beans, fennel, sorrel gf	25
Cotswold chicken, Pommes Anna, courgette, peach, hazelnut gf	25

HEREFORD BEEF, DRY-AGED 21 DAYS gf

served with hand-cut chips & tomato salad

Sirloin 6oz £19 | 8oz £23 | 10oz £27

Fillet 6oz £27 | 8oz £34 | 10oz £40

35oz Rib of beef for 2 to share £80

add mushroom, red wine jus or peppercorn sauce £4

SIDES

Hand-cut chips vg	5
Charred sugar snap peas, sesame, chilli vg gf	5
Leafy greens, sherry vinaigrette vg gf	5
Minted Jersey Royals v gf	5
Mashed potato, Holmleigh Dairy butter v gf	5

PUDDING

Vanilla caramel panna cotta, blackcurrant sorbet, fresh berries	8
Burnt Basque cheesecake, Pedro Ximénez sherry syrup, walnut gf	8
Chocolate brownie, toasted marshmallow, honeycomb	8
Bower House ice cream, flavour of the day gf	5
Cheeseboard, chutney, walnuts, crackers	11 22

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.