



THE  
BOWER HOUSE



THURSDAY 6<sup>th</sup> JULY, 7.30pm

The evening will be hosted & the wines explored & explained by Richard James of the Rathfinny Wine Estate, an exceptional sparkling vineyard rivalling Champagne in the heart of Sussex

LINGUINE

Clams, parsley

CLASSIC CUVÉE BRUT

2018

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CRAB APPLE

Goat's cheese salad

BLANC DE BLANCS

2018

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HOISIN-GLAZED HOGGET CHOPS

Pickled cucumber, confit potato

RATHFINNY BLANC DE NOIRS

2018

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BALSAMIC MACERATED STRAWBERRIES

Crème fraîche sorbet, black pepper tuille

ROSÉ BRUT

2018

Vegan & vegetarian menus available

£75 per person

To book call 01608 663 333 or email [reception@bower.house](mailto:reception@bower.house)

The Bar will be open from 6pm for pre-dinner drinks