

SUNDAY - 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 gfo	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	9
Garden veg salad, couscous, red quinoa, balsamic dressing vg	9 18

FROM THE CHARCOAL GRILL

Fettuccine pasta, chicory, black 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 gf	26

ROASTS

with all the trimmings

Dry-aged striploin of Hereford, Yorkshire pudding, horseradish	24
Outdoor reared Blythburgh pork belly, crackling, apple sauce	22
Lemon & thyme free range chicken, bread sauce	21
Nut roast, vegan gravy vg	19

SIDES

Extra Yorkie v	3
Hand-cut chips vg	5
Homeleigh buttered mashed potato v	5
Minted Jersey royals v	5
Ash-roasted roots, rose harissa, yoghurt v gf	6
Leafy greens, sherry vinaigrette vg gf	5

PUDDING

Poached rhubarb, apple sorbet, oat lace crisp, rosemary gel vg gf	8
Burnt Basque cheesecake, rose water, pistachio 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.