

SUNDAY – SEPTMEBER

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
Purple carrot soup, pistachio sour cream, caraway croutons vg gfo	8
Warm pumpkin & pear salad, butterbeans, cider maple vinaigrette vg gf	9 18
Rabbit & bacon terrine, radish, black garlic aioli, crispy kale gf	12
Confit yellow tuna, heritage tomato, black olives, horseradish gf	12 24
House-smoked burrata, avocado, sesame, shiso, seaweed focaccia v gfo	9

FROM THE CHARCOAL GRILL

Soft herb & ricotta ravioli, smoked beetroot, balsamic vinegar v	11 22
Vegetable skewers, black bean & quinoa salad, chimichurri vg gf	18
Loch Duart salmon, leeks, celery, pine nuts, beurre blanc gf	24
Stone bass, koji pearl barley, charred pea & greens fricassee	26
1kg Whole sea bream for 2 to share, chips, cucumber salad gf	58

ROASTS

with all the trimmings

Dry-aged striploin of Hereford beef, 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
Fries vg	4
Homeleigh buttered mashed potato v	5
Minted Jersey royals v	5
Charred sugar snap peas, sesame, chilli vg gf	5
Leafy greens, sherry vinaigrette vg gf	5

PUDDING

Chocolate & cherry mousse, buttermilk ice cream, hazelnut gf	8
Pistachio & rose water semolina cake, yoghurt & olive oil cream	8
Apple & blackberry crumble, burnt Basque cheesecake ice cream	8
Coconut espuma, compressed pineapple, pineapple sorbet gf	8
Bower House ice cream:	
Soft serve, flavour of the day gf	5
Scoop, flavour of the day gf	2 each
Cheeseboard, chutney, walnuts, crackers gfo	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.

A discretionary 10% service charge will be added to your bill.