

JANUARY

STARTERS

Gloucester beef tartar, smoked bone marrow, sourdough	12
Cured Scottish salmon, Yorkshire rhubarb, horseradish	13
Orkney scallop ravioli, fennel, sauce Américaine	14
Jerusalem artichoke risotto, grelot onion, truffle sauce (PB)	9

MAINS

Gloucester beef ribeye, blue cheese, chicory, celeriac, pickled walnut	29
Merrifield duck breast, dates, smoked beetroot, port sauce	25
Cornish cod, sauerkraut, potato, mustard sauce	26
Smoked beetroots, dates, Puy lentils, port sauce (PB)	18

FROM THE BBQ

(all our beef is dry-aged Gloucester)

Ribeye 8oz	31
Fillet 6oz	29
Fillet 10oz	42
Served with triple-cooked chips, crispy onion ring, green salad & beef sauce	

SIDES

Bower House triple-cooked chips	5
Crispy onion rings	5
Green salad	5
Cavolo nero	5

PUDDINGS

Chocolate delice, salted caramel, coffee ice cream	9
Custard tart, chai ice cream	9
Malted milk soft serve, local honey, madeleine	7
Blood orange & Yorkshire rhubarb trifle (PB)	9
Three British cheeses	14

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.