



THE
BOWER HOUSE

VALENTINE'S DAY
vegetarian

GLASS OF TAITTINGER NOCTURNE

CELERIAC TACO
carrot broth, nasturtium

SMOKED BEETROOT TARTARE
horseradish, sorrel

Wine: Passing Giant Organic Sauvignon Blanc, Marlborough, NZ 2022

HEN OF THE WOODS
artichoke, charred hispi, truffle sauce +£8

Wine: GD Vajra Dolcetto d'Alba, Piedmont, Italy 2019 +£8

BBQ CELERIAC
kales, black garlic

Wine: Anwilka Klein Constantia, Western Cape, South Africa 2019

PASSIONFRUIT TART
coconut sorbet

Wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

BRITISH CHEESE
chutney, walnuts, crackers +£10

£45 pp

Wine pairing £36 pp