THE
BOWER HOUSE

CHICKEN LIVER PARFAIT
prune & Armagnac, toasted brioche

Wine: Tormaresca Calafuria Rosé, Apulia, Italy 2021
Fine wine: Ferraton Les Mandouls Condrieu, Rhône, France 2018

ORKNEY SCALLOP
cauliflower, coconut, dahl

Wine: Zero-G Organic Grüner Veltliner, Wagram, Austria 2022
Fine wine: Au Bon Climat Wild Boy Chardonnay, California, USA 2019

SOUTH COAST LAMB
salsify, ceps, green peppercorn sauce

Wine: Château D' Aigueville Côtes du Rhône Villages, France 2021
Fine wine: Rothschild & Vega Sicilia Macán, Rioja, Spain 2018

WARWICKSHIRE HONEY SOFT SERVE ICE CREAM

CHOUX BUN
Yorkshire rhubarb, white chocolate

Wine: Mount Horrocks Cordon Cut Riesling, South Australia 22
Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

BRITISH CHEESE
chutney, walnuts, crackers

additional course, +£10

£55
Wine pairing £30
Fine wine pairing £60

THE
BOWER HOUSE

PLANT-BASED

ONION BROTH
Hen of the wood, black garlic, chives
Wine: Tormaresca Calafuria Rosé, Apulia, Italy 2021
Fine wine: Ferraton Les Mandouls Condrieu, Rhône, France 2018

HERITAGE BEETROOT TARTARE
horseradish, sorrel
Wine: Zero-G Organic Grüner Veltliner, Wagram, Austria 2022
Fine wine: Brocard Domaine St Claire Chablis, Burgundy, France 2021

ROASTED CAULIFLOWER
coconut, spinach, dahl
Wine: Château D' Aigueville Côtes du Rhône Villages, France 2021
Fine wine: Rothschild & Vega Sicilia Macán, Rioja, Spain 2018

MAPLE ICE CREAM

APPLE TARTE FINE
vanilla ice cream
Wine: Mount Horrocks Cordon Cut Riesling, South Australia 22
Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

£49
Wine pairing £30
Fine wine pairing £60