



THE
BOWER HOUSE

CURED CHALK STREAM TROUT

heritage tomato, sea herbs

Wine: Zero-G Organic Grüner Veltliner, Wagram, Austria 2022

Fine wine: Ferraton Les Mandouls Condrieu, Rhône, France 2018

CORNISH COD

Evesham asparagus, sauce Véronique

Wine: Haut Perron Sauvignon Blanc, Loire, France 2022

Fine wine: Au Bon Climat Wild Boy Chardonnay, California, USA 2019

SOUTH COAST LAMB

green beans, lovage, Greek yoghurt

Wine: Spinyback Pinot Noir, Nelson, New Zealand 2020

Fine wine: Rothschild & Vega Sicilia Macán, Rioja, Spain 2018

PISTACHIO SOFT SERVE ICE CREAM

BANANA SOUFFLE

hazelnut, chocolate

Wine: Oremus Tokaji Late Harvest, Tokaj, Hungary 2019

Fine wine: Taittinger Nocturne Sec, Champagne, France NV

BRITISH CHEESE

chutney, walnuts, crackers

additional course, +£10

£55

Wine pairing £32

Fine wine pairing £60



THE
BOWER HOUSE
PLANT-BASED

HERITAGE TOMATO SALAD
tea, basil

Wine: Haut Perron Sauvignon Blanc, Loire, France 2022

Fine wine: Ferraton Les Mandouls Condrieu, Rhône, France 2018

BEETROOT TARTARE
horseradish, sorrel

Wine: Zero-G Organic Grüner Veltliner, Wagram, Austria 2022

Fine wine: Buena Vista Chardonnay Carneros, California, USA 2020

ROASTED CAULIFLOWER
coconut, spinach, dahl

Wine: Spinyback Pinot Noir, Nelson, New Zealand 2020

Fine wine: Rothschild & Vega Sicilia Macán, Rioja, Spain 2018

MANGO SORBET & SESAME

PAVLOVA
passion fruit, elderflower sorbet

Wine: Cordon Cut Riesling, Clare Valley, Australia 2022

Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

£49

Wine pairing £32

Fine wine pairing £60

Fine wine pairing £60