



**THE  
BOWER HOUSE**

**CURED CHALK STREAM TROUT**

**wasabi, kohlrabi**

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

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

**SCOTTISH HALIBUT**

**white asparagus, smoked eel, peas, girolles**

*Wine: Passing Giant Sauvignon Blanc, Marlborough, NZ 2022 org*

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

**WILTSHIRE PORK BELLY**

**cauliflower, mustard, black garlic, hispi cabbage**

*Wine: Spinyback Pinot Noir, Nelson, New Zealand 2020*

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

**PEACH MELBA SOFT SERVE ICE CREAM**

**almond, vanilla, raspberry**

**APRICOT SOUFFLE**

**lemon thyme ice cream**

*Wine: Mt Horrocks Cordon Cut Riesling, Clare Valley, Aus 2022*

*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, nasturtium

*Wine: Passing Giant Sauvignon Blanc, Marlborough, NZ 2022 org*

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

MUSHROOM

pickle, onion broth

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

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

COURGETTE

summer beans, mint, new season potatoes vg

*Wine: Spinyback Pinot Noir, Nelson, New Zealand 2020*

*Fine wine: Barbaresco Prunotto Bric Turot, Piedmont, Italy 2020*

SUMMER FRUIT

VANILLA SET CUSTARD vg

blackcurrant 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