

THE BOWER HOUSE

A La Carte

Sample

Non-Alcoholic Aperitifs

Lyre's Amaretto Sour · *Lyre's Amaretti, lemon, sugar, bitters* · 8
Spiced Apple Sparkler · *apple juice, lemon juice, maple, cinnamon, soda* · 8

Aperitifs

Gusbourne Brut Reserve, Kent, UK 2021 · 13
Winter Pear · *local gin, lemon, Poire Williams, aquafaba* · 11

Starters

Scallop ravioli, curried lobster sauce	15
Beef carpaccio, anchovy, shallot, parsley	14
Beetroot tart, celeriac, horseradish, sorrel (vg)	11
Poached salmon, cucumber, dashi butter sauce	14

Mains

Yorkshire venison, beetroot, hen of the wood, sorrel	28
Market fish, kohlrabi, apple, almond	27
Jerusalem artichoke, onion, hen of the wood, hazelnut, watercress (vg)	21
Cornish chicken, celery, truffle sauce	26

From the BBQ

Dry-aged sirloin on the bone 10oz	35
Dry-aged Gloucester fillet 6oz	35
<i>served with triple-cooked chips, caramelised onions, green salad & beef sauce</i>	

Sides

Triple-cooked chips	5
Buttered new potatoes & greens	5
Green salad, sherry vinaigrette	5
Braised red cabbage	5
Macaroni cheese	6

Puddings

Apple crumble soufflé, ginger ice cream (please allow 20 minutes)	13
Mille-feuille, winter berries, malted milk ice cream	12
74% chocolate tart, crème fraîche	14
74% chocolate mousse, poached pear, ginger ice cream (vg)	11
Three British cheeses, fruit loaf, quince	15