



THE
BOWER HOUSE

SET LUNCH

Wednesday to Saturday

2 courses & a glass of wine £29

3 courses & a glass of wine £32

6 courses & a glass of wine £45

TORCHED MACKEREL

heritage tomato, consommé

POTATO RISOTTO

wild garlic, pickled onion v

SCALLOP RAVIOLI

lobster & lemongrass sauce +£6

MARKET FISH

confit chicken wings, asparagus, chicken jus

BLYTHBURGH PORK COLLAR

chard hispi, apple, wholegrain mustard sauce

AGED FILLET OF BEEF

asparagus, morels, wild garlic +£8

VANILLA SOFT SERVE

Yorkshire rhubarb, ginger

YOGHURT PARFAIT

coconut, mango, lime

LEMON MERINGUE PIE SOUFFLÉ

clotted cream (please allow 20 minutes) +£5



THE
BOWER HOUSE

SET LUNCH

vegetarian & vegan

2 courses & a glass of wine £29

3 courses & a glass of wine £32

HERITAGE BEETROOT

horseradish ice cream, sorrel vg

SPRING SALAD

chives, sourdough v

NEW SEASON LEEKS

potato gnocchi, wild garlic vg

POTATO RISOTTO

wild garlic, pickled onion v

YOGHURT PARFAIT

coconut, mango, lime v

YORKSHIRE RHUBARB

custard, ginger, almond vg

VANILLA SOFT SERVE

Yorkshire rhubarb, ginger v