

# THE BOWER HOUSE

## Sample Set Lunch

*Two courses & a glass of house wine . £30*

*Three courses & a glass of house wine . £35*

House bread & butter +£1.5pp

## Starters

Chicken liver parfait, pickled walnut, toasted brioche

Beetroot tart, celeriac, horseradish, sorrel (vg)

Smoked haddock risotto, dill

Scallop ravioli, curried lobster sauce +£8

## Mains

Market fish, apple, kohlrabi, almond

Cornish chicken, leek, pommes purée, cep cream sauce

Jerusalem arthichoke, onion, hen of the wood, hazelnut, watercress (vg)

10oz dry-aged sirloin on the bone, chips, watercress +£10

## Puddings

74% chocolate mousse, poached pear, ginger ice cream (vg)

Custard tart, malted milk ice cream

Apple crumble soufflé, vanilla ice cream (please allow 20 mins) +£6

Three British cheeses, fruit loaf, quince +£15

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