



THE
BOWER HOUSE

BEEF TARTARE

pickled shallot, black garlic, beef fat crumb

Wine: Couly-Dutheil Les Bordonnières, Chinon, France 2023

Fine wine: Brochard Chablis 1er Cru Vaurent, France 2021

SCALLOP RAVIOLI

lobster & lemongrass sauce

Wine: Matetic Corralillo Sauvignon Blanc, San Antonio, Chile 2023

Fine wine: J.Hoftstatter Barthenau Pinot Blanc, Alto Adige, Italy 2021

SOUTH COAST LAMB

Wye valley asparagus, morels, wild garlic

Wine: São Lourenço Principal, Bairrada, Portugal 2020

Fine wine: Paolo Conterno Riva del Bric Barolo, Piedmont, Italy 2018

LEMON THYME ICE CREAM

olive oil, olive crumb

LEMON MERINGUE PIE SOUFFLE

clotted cream

Wine: Mount Horrocks Cordon Cut Riesling, Clare Valley, Aus. 2022

Fine wine: Taittinger Nocturne Sec, Champagne, France NV

BRITISH CHEESE

fruit loaf, quince

optional course +£10

£60

Wine pairing £32

Fine wine pairing £60



THE
BOWER HOUSE
PLANT-BASED

SALAD OF NEW SEASON'S VEGETABLES

chives, sourdough

Wine: Matetic Corralillo Sauvignon Blanc, San Antonio, Chile 2023

Fine wine: Rathfinny Classic Cuvée Brut, Sussex, UK NV

HERITAGE BEETROOT

horseradish ice cream, sorrel

Wine: Couly-Dutheil Les Bordonières, Chinon, France 2023

Fine wine: Jean-Marc Brocard Chablis 1er Cru, Burgundy, France 2021

NEW SEASON LEEKS

potato gnocchi, wild garlic

Wine: Gerard Bertrand Gris Blanc Rosé, Occitane, France 2020

Fine wine: J.Hoftstätter Barthenau Pinot Blanc, Alto Adige, Italy 2021

LEMON THYME ICE CREAM

olive oil, olive crumb

YORKSHIRE RHUBARB

custard, ginger, almond

Wine: Cordon Cut Riesling, Clare Valley, Australia 2022

Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

£49

wine pairing £32

fine wine pairing £60