

THE
BOWER HOUSE

Tasting Menu · Sample

Tasting menu · £65 | Wine pairing · £38 | Fine wine pairing · £80

Ham hock & chicken terrine, jerusalem artichoke, green beans, hazelnut pesto

Wine: Gerard Bertrand Gris Blanc, Occitane, France 2020

Fine wine: Bernard Millot Les Buissons Certaut, Meursault, France 2019

Scallop ravioli, lobster sauce

Wine: Rieslingfreak No.33, Clare Valley, Australia 2023

Fine wine: Château Lespault-Martillac Pessac-Léognan, Bordeaux, Fr 2020

South coast lamb, cauliflower, chickpeas, ras el hanout

Wine: Domaine de la Martingale Brouilly, Beaujolais, France 2022

Fine wine: Guillon 'Les Crais' Gevrey-Chambertin, Burgundy, France 2021

Rosemary ice cream, orange, olive oil

Apple crumble soufflé, ginger ice 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

THE
BOWER HOUSE

Plant-Based Tasting Menu · Sample

Tasting menu · £55 | Wine pairing · £38 | Fine wine pairing · £80

Salt-baked kohlrabi, apple, almond cream

Wine: Gerard Bertrand Gris Blanc, Occitane, France 2020

Fine wine: Bernard Millot Les Buissons Certaut, Meursault, France 2019

Smoked beetroot, potato terrine, hen of the wood, sorrel

Wine: Rieslingfreak No.33, Clare Valley, Australia 2023

Fine wine: Château Lespault-Martillac Pessac-Léognan, Bordeaux, Fr 2020

Roast cauliflower, grelot onion, chickpeas, ras el hanout

Wine: Domaine de la Martingale Brouilly, Beaujolais, France 2022

Fine wine: Guillon 'Les Crais' Gevrey-Chambertin, Burgundy, France 2021

Rosemary ice cream, orange, olive oil

Mille-feuille, passion fruit, mango sorbet

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