THE BOWER HOUSE

A La Carte — November 2026

Aperitifs

Blackberry Mezcal Sour · *mezcal, fresh blackberries, lemon, aquafaba* · 13
Lychee Martini · *vodka, lychee liqueur, lychee juice, lime* · 13
English Kir Royale · Gusbourne Brut, English crème de cassis · 15
Bower Sour · *local gin, pink grapefruit, lemon, aquafaba* · 12

Snacks

House-baked black olive tapenade swirl, cod's roe	4
Olives	5

Starters

Portland crab tart, smoked salmon, avocado, pink grapefruit	16
Cornish tuna tartare, pickled radish, wasabi	14
Iced mushroom parfait, pickled shimeji, sourdough (vg)	12
Brittany quail, macaroni, leek, ceps	15

Mains

Merrifield Farm duck, celery, blackberry, juniper	26
Yorkshire venison, pearl barley, charred cabbage, muscade pumpkin	28
Salt-baked carrot, red pepper, tahini, dukkah (vg)	22
Market fish, salsify, ceps, green peppercorn sauce	27

From the BBQ

Dry-aged sirloin on the bone 10 oz	39
Dry-aged Gloucester fillet 6 oz	37

served with triple-cooked chips, caramelised onions, green salad & beef sauce

Sides

Triple-cooked chips	5
Buttered new potatoes & greens	5
Green salad, sherry vinaigrette	5
Charred hispi cabbage, black garlic, toasted yeast	6

Puddings

Blackberry soufflé, brown butter ice cream (please allow 20 minutes)	14
Rum baba, spiced pineapple, vanilla chantilly	12
Poached pear, Oxford blue, celery, walnut	12
74% chocolate mille-feuille, sesame, miso, vanilla ice cream (vg)	12
Chocolate bon-bon & tea or coffee	6
Five cheeses, fruit loaf, quince	16

Please make our team aware of any dietary requirements before ordering. Allergens can be present in any good kitchen, and we want to ensure that your needs are fully met. A discretionary 12.5% service charge will be added to your bill.