THE BOWER HOUSE

Set Lunch · November 2026

Two courses & a glass of house wine · £30

Three courses & a glass of house wine · £35

Breads

House sourdough & butter £1.5

Black olive tapenade swirl, cod's roe £4

Starters

Crispy rabbit leg terrine, chicory, pear, mustard

Iced mushroom parfait, pickled shimeji, sourdough (vg)

Tunworth risotto, grelot onion, chives

Portland crab tart, smoked salmon, avocado, pink grapefruit +£7

Mains

Market fish, salsify, ceps, green peppercorn sauce

Braised Cornish lamb belly, spiced couscous, caper & raisin purée

Salt-baked carrot, red pepper, tahini, dukkah (vg)

Merrifield Farm duck, celery, blackberry, juniper +£7

Puddings

74% chocolate mille-feuille, sesame, miso, vanilla ice cream (vg)

Crème caramel, candied walnuts, orange ice cream

Blackberry soufflé, brown butter ice cream (please allow 20 mins) +£6

Five cheeses, Bower House fruit loaf, quince +£6

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