

THE BOWER HOUSE

Set Lunch · May 2026

Two courses & a glass of house wine . £30

Three courses & a glass of house wine . £35

House bread & butter +£1.5pp

Starters

Cured Scottish salmon, Maldon oyster, avruga caviar

Iced mushroom parfait, hazelnut, sherry vinegar, sourdough (vg)

Agnolotti, peas, ricotta, pancetta

Portland crab risotto, cauliflower, sea +£6

Mains

Market fish, courgette, beans, shellfish cream

Cumbrian chicken, Evesham asparagus, mushroom, wild garlic

Roast courgette, black olives, beans, lovage (vg)

Cornish lamb, smoked aubergine, yoghurt, cumin +£8

Puddings

Local rhubarb mille-feuille, vanilla cream, rhubarb & orange sorbet (vg)

Bower House ice cream & sorbet, choose two scoops from our daily flavours

Banana soufflé, chocolate ice cream (please allow 20 mins) +£6

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

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