

THE BOWER HOUSE

A La Carte

May 2026

Aperitifs

- English Kir Royale · Gusbourne Brut Reserve, English crème de cassis · 15
- White Linen Margarita · tequila, cointreau, elderflower syrup, cucumber juice, lime, salt · 12
- Bower Sour · local gin, pink grapefruit, lemon, aquafaba · 12
- Mezcal Margarita · mezcal, triple sec, lime, agave, salt · 13

Starters

- Portland crab risotto, cauliflower, sea herbs 15
- Sea bream, Fowey mussels, espelette butter 14
- Iced mushroom parfait, hazelnuts, sherry vinegar, sourdough (vg) 12
- Beef tartare, Maldon oyster, avruga caviar 13

Mains

- Merrifield Farm duck, petit pois, onion, lettuce, mint 26
- Cornish lamb, smoked aubergine, yoghurt, cumin 28
- Roast courgette, black olives, beans, lovage (vg) 22
- Market fish, English asparagus, morels, wild garlic 27

From the BBQ

- Dry-aged sirloin on the bone 10 oz 35
- Dry-aged Gloucester fillet 6 oz 36
- 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

- Banana soufflé, chocolate ice cream (please allow 20 minutes) 14
- Macaron, Evesham strawberries, hibiscus cream 12
- Lemon meringue pie, alphonso mango, crème fraîche 13
- Local rhubarb mille-feuille, vanilla cream, rhubarb & orange sorbet (vg) 12
- Chocolate bon-bon & tea or coffee 6
- Three 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.