

THE BOWER HOUSE

Tasting Menu · May 2026

Tasting menu · £60 / Wine pairing · £35 / Fine wine pairing · £80

Iced mushroom parfait, hazelnut, sherry vinegar, sourdough

Wine: A.A. Badenhorst Secateurs Chenin Blanc, Swartland, South Africa 2025

Fine wine: Château Lespault-Martillac, Pessac-Léognan, France 2020

Crab risotto, cauliflower, sea herbs

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

Fine wine: Bernard Millot Les Buissons Meursault, Burgundy, France 2022

Cornish lamb, smoked aubergine, yoghurt, cumin

Wine: G.D. Vajra Dolcetto d'Alba, Piedmont, Italy 2022

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

Lemon curd, sorrel granita

Banana soufflé, chocolate ice cream

Wine: Mount Horrocks Cordon Cut Riesling, Clare Valley, Australia 2022

Fine wine: Taittinger Nocturne Sec, Champagne, France NV

Three cheeses, Bower House fruit loaf, quince

optional course +£10

THE BOWER HOUSE

Plant-Based Tasting Menu · May 2026

Tasting menu · £55 / Wine pairing · £35 / Fine wine pairing · £80

Iced mushroom parfait, hazelnut, sherry vinegar, sourdough

Wine: A.A. Badenhorst Secateurs Chenin Blanc, Swartland, South Africa 2025

Fine wine: Château Lespault-Martillac, Pessac-Léognan, France 2020

Risotto, cauliflower, confit lemon

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

Fine wine: Bernard Millot Les Buissons Meursault, Burgundy, France 2022

Roast courgette, black olive, beans, lovage

Wine: G.D. Vajra Dolcetto d'Alba, Piedmont, Italy 2022

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

Lemon curd, sorrel granita

Local rhubarb mille-feuille, vanilla cream, rhubarb & orange sorbet

Wine: Mount Horrocks Cordon Cut Riesling, Clare Valley, Australia 2022

Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016