THE
BOWER HOUSE

Christmas & New Year Opening Hours

December 21st - 23rd

open from 11am for lunch & dinner · bar open all day

Christmas Eve

open from 9am for breakfast & lunch

Christmas Day & Boxing Day

closed

Sunday December 27th

open from 11am for Sunday lunch

December 28th - 30th

open from 11am for lunch & dinner · bar open all day

New Year's Eve

open from 11am for lunch · open from 6pm for cocktails & dinner until late

New Year's Day

open from 9am to 1pm for New Year's brunch

January 2nd - 5th

closed

January 6th

open as usual from 11am



THE BOWER HOUSE

A La Carte

December 2026

Aperitifs

Gusbourne Brut Reserve, Kent, UK 2021 · 13

Spiced Apple Margarita · *tequila reposado, lime, apple liqueur, maple, cinnamon* · 13

White Lady · *gin, cointreau, lemon juice* · 13

Kir Royale · *Charles Heidsieck champagne, crème de cassis* · 16

Snacks

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

Starters

Scallop ravioli, lobster sauce	16
Scottish cod, confit mushroom, artichoke, broth	14
Pork terrine, prune, Armagnac, winter leaves	13
Heritage beetroot mille-feuille, horseradish, sorrel (vg)	12

Mains

Yorkshire venison, salsify, ceps, green peppercorn sauce	28
Market fish, cucumber, leeks, potato, smoked eel	28
Merryfield duck, pearl barley, charred cabbage, muscade pumpkin	26
Charred leeks, truffled gnocchi, apple, hazelnuts (vg)	22

From the BBQ

Dry-aged sirloin on the bone 10 oz	40
Dry-aged Gloucester fillet 6 oz	37

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

Sides

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

Puddings

Spiced apple soufflé, vanilla ice cream (please allow 20 minutes)	14
Choux bun, pear, almond, caramel	11
Chocolate crémeux, sesame, rosemary ice cream, olive oil (vg)	12
Chocolate bon-bon & tea or coffee	6
Five cheeses, fruit loaf, quince	16

THE BOWER HOUSE

Festive Set Lunch · December 2026

Two courses & a glass of house wine · £35

Three courses & a glass of house wine · £42

House sourdough & butter +£1.5

Black olive tapenade swirl, cod's roe +£4

Starters

Spiced mussel velouté, orzo, piquillo & espelette pepper

Heritage beetroot mille-feuille, horseradish, sorrel (vg)

Pork terrine, prune, mustard, winter leaves

Scallop ravioli, lobster sauce +£7

Mains

Market fish, cucumber, leeks, potato, smoked eel

Cumbrian chicken, pearl barley, charred cabbage, muscade pumpkin

Charred leeks, truffled gnocchi, apple, hazelnuts (vg)

10 oz dry-aged sirloin on the bone, triple-cooked chips, caramelised onions, green salad, beef sauce +£10

Puddings

Chocolate crémeux, sesame, rosemary ice cream, olive oil (vg)

Panettone bread & butter pudding, orange ice cream

Spiced apple soufflé, vanilla ice cream (please allow 20 mins) +£6

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



THE BOWER HOUSE

Festive Set Supper · December 2026

Two courses · £35

Three courses · £42

House sourdough & butter +£1.5

Black olive tapenade swirl, cod's roe +£4

Starters

Spiced mussel velouté, orzo, piquillo & espelette pepper

Heritage beetroot mille-feuille, horseradish, sorrel (vg)

Pork terrine, prune, mustard, winter leaves

Scallop ravioli, lobster sauce +£7

Mains

Market fish, cucumber, leeks, potato, smoked eel

Cumbrian chicken, pearl barley, charred cabbage, muscade pumpkin

Charred leeks, truffled gnocchi, apple, hazelnuts (vg)

10 oz dry-aged sirloin on the bone, triple-cooked chips, caramelised onions, green salad, beef sauce +£10

Puddings

Chocolate crémeux, sesame, rosemary ice cream, olive oil (vg)

Panettone bread & butter pudding, orange ice cream

Spiced apple soufflé, vanilla ice cream (please allow 20 mins) +£6

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



THE BOWER HOUSE

Tasting Menu · December 2026

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

Pork terrine, prune, Armagnac, winter leaves

Wine pairing: Holdway Estate Sauvignon Blanc, Marlborough, New Zealand 2023

Fine wine pairing: Stag's Leap Wine Cellars Karia Chardonnay, Napa Valley, California, USA 2024

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Scallop ravioli, lobster sauce

Wine: Quinta da Pedra Graça da Pedra Alvarinho, Vinho Verde, Portugal 2022

Fine wine: Muré Riesling Clos St Landelin Grand Cru, Alsace, France 2022

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Merryfield duck, pearl barley, charred cabbage, muscade pumpkin, sage

Wine: Villa Matilde Falerno Del Massico Rosso, Campania, Italy 2020

Fine wine: Ridge Vineyards Geyserville, Sonoma County, California, USA 2021

or

Market fish, cucumber, leeks, potato, smoked eel

Wine: Domaine Perraud Mâcon-Villages, Burgundy, France 2024

Fine wine: Ferraton Père et Fils Les Mandouls, Condrieu, France 2023

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Fig leaf ice cream, Cypriot olive oil

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Spiced apple soufflé, vanilla ice cream

Wine: Oremus Late Harvest Tokaji, Tokaj, Hungary 2019

Fine wine: Nyetimber Cuvée Chérie Demi-Sec, West Sussex, UK NV

THE BOWER HOUSE

Plant-Based Tasting Menu · December 2026

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

Heritage beetroot mille-feuille, horseradish, sorrel

Wine pairing: Holdway Estate Sauvignon Blanc, Marlborough, New Zealand 2023

Fine wine pairing: Stag's Leap Wine Cellars Karia Chardonnay, Napa Valley, California, USA 2024

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Pearl barley risotto, muscade pumpkin, sage

Wine: Quinta da Pedra Graça da Pedra Alvarinho, Vinho Verde, Portugal 2022

Fine wine: Muré Riesling Clos St Landelin Grand Cru, Alsace, France 2022

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Charred leeks, truffled gnocchi, apple, hazelnuts

Wine: Villa Matilde Falerno Del Massico Rosso, Campania, Italy 2020

Fine wine: Ridge Vineyards Geyserville, Sonoma County, California, USA 2021

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Fig leaf ice cream, Cypriot olive oil

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Chocolate crémeux, sesame, rosemary ice cream, olive oil

Wine: Oremus Late Harvest Tokaji, Tokaj, Hungary 2019

Fine wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

THE BOWER HOUSE

New Year's Eve Menu · 31st December 2026

Bar opens at 6pm | Last orders at 1am

£140 all courses | £66 wine pairing

Glass of Charles Heidsieck Brut Réserve & Bower House snacks

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House breads & butters

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Rabbit terrine, pear, walnut, madeira, sourdough

paired with Greywacke Wild Sauvignon Blanc, Marlborough, New Zealand 2023

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Scallop ravioli, lobster sauce

paired with Muré Riesling Clos St Landelin Grand Cru, Alsace, France 2022

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Beef fillet Rossini, potato terrine, truffle sauce

paired with Pian Delle Vigne Brunello Di Montalcino, Tuscany, Italy 2019

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Cambridge burnt cream, cranberry

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Chocolate mille-feuille, sesame, miso, vanilla ice cream

paired with Nyetimber Cuvée Chérie Demi-Sec, West Sussex, UK NV

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Hundred House coffee, petits fours

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Five cheeses, Bower House fruit loaf, quince

optional course +£16

THE BOWER HOUSE

New Year's Eve Vegetarian Menu · 31st December 2026

Bar opens at 6pm | Last orders at 1am

£140 all courses | £66 wine pairing

Glass of Charles Heidsieck Brut Réserve & Bower House snacks

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House breads & butters

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Heritage beetroot, horseradish, linseed

paired with Greywacke Wild Sauvignon Blanc, Marlborough, New Zealand 2023

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Artichoke agnolotti, truffle butter

paired with Muré Riesling Clos St Landelin Grand Cru, Alsace, France 2022

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Celeriac Rossini, potato terrine, mushroom, truffle sauce

paired with Pian Delle Vigne Brunello Di Montalcino, Tuscany, Italy 2019

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Cambridge burnt cream, cranberry

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Chocolate mille-feuille, sesame, miso, vanilla ice cream

paired with Nyetimber Cuvée Chérie Demi-Sec, West Sussex, UK NV

...

Hundred House coffee, petits fours

...

Five cheeses, Bower House fruit loaf, quince

optional course +£16