

THE BOWER HOUSE

Sunday

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

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

- Roast courgette, black olives, beans, lovage (vg) 22
Market fish, English asparagus, morels, wild garlic 27

Roasts

- Aubrey Allen dry-aged beef rump cap 25
South coast lamb rump 24
Blythburgh pork belly 22
Vegetable & hazelnut roast (vg) 21
Kid's roast, beef, pork or vegetarian 14
served with buttered hispi cabbage, roast potatoes, cauliflower cheese & Yorkshire pudding

Sides

- Extra roast potatoes 5
Buttered greens 5
Extra Yorkshire pudding 3

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.