

THE BOWER INN

EAT · DRINK · SLEEP

Main Menu

While You Wait

Toasted ciabatta, rapeseed oil, balsamic vinegar (v)	5.00	Garlic & herb ciabatta - add cheese (v)	3.00/4.00
Marinated olives (v, gf)	2.90	Mr Filbert's nuts and snacks (v, gfo)	from 1.40

Starters

Soup of the day, warm ciabatta, Netherend Farm butter (v, gfo)	5.50
Prawn cocktail, Marie Rose sauce, crispy baby gem lettuce, brown bread, butter	6.75
Grilled Exmoor goat's cheese, apple, beetroot & walnut salad, honey & thyme dressing (gf)	6.75
Chicken liver parfait, onion marmalade, toast, dressed Dorset mixed leaves	6.75
Potted Cornish mackerel, horseradish, dill, crème fraiche, toast, pickled cucumber (gfo)	7.00

Mains

Smoked haddock & lemon fishcakes, buttered new potatoes, cavolo nero, Cafe de Paris butter sauce	13.50
Roasted chicken supreme, dauphinoise potatoes, kale, chestnut mushroom & garlic sauce (gf)	15.50
Butternut squash & goat's cheese Wellington, spinach, chestnuts, root vegetables, greens (v)	12.50
Pumpkin gnocchi, wild mushrooms, Parmesan, sage, chestnuts, sprouts (v)	11.50
Bower beef burger, Cheddar, BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, fries, coleslaw (gfo)	13.50
Butcombe beer battered fish, chips, crushed minted peas, tartare sauce, lemon	13.50
Breaded whole-tail scampi, chunky chips, garden peas, tartare sauce	13.00
Dingley Dell gammon steak, St Ewe's free-range egg, chunky chips, grilled pineapple, piccalilli (gf)	12.50
Classic beef lasagne, Dorset mixed leaves, garlic ciabatta	12.75
Char-grilled chicken Caesar salad, baby gem lettuce, Caesar dressing, croutons (gfo)	11.00

Our 28-day dry aged steaks are served with a field mushroom, vine tomatoes, watercress & chips (gf)

10oz Rump steak	16.50	8oz Bavette (served medium-rare)	19.50
Add a sauce/butter (gf)			
Peppercorn sauce	2.00	Mushroom sauce	2.00
		Café de Paris butter	2.00

Sides

Hand cut chips (ve, gf)	3.50	Skin on fries (ve, gf)	3.50
Butcombe beer battered onion rings	3.00	Dorset mixed leaf salad, vinaigrette (ve, gf)	3.00
Dauphinoise potatoes (v, gf)	3.50	Buttered winter greens (v, gf)	3.00

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans. Some of our dishes contain allergens – please ask a member of staff for more details if you have any allergies.

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Puddings Made With Love

Sticky date & toffee pudding, toffee sauce, Granny Gothard's vanilla ice cream (v)	6.00
Triple chocolate brownie, chocolate sauce, honeycombe, clotted cream ice cream (v, gf)	6.00
Deep baked vanilla cheesecake, toffee popcorn, salted caramel ice cream (v)	6.00
Fruits of the forest pavlova, cherry & Kirsch compote, Chantilly cream (v, gf)	6.00
Bramley apple & blackberry crumble, custard (v, gf)	5.50
Selection of British cheeses with chutney, crackers, apple, celery (gfo)	8.50
A selection of Granny Gothard's ice creams & sorbets (gfo) <i>ask a member of our team for today's choices</i>	1.50 per scoop

Drinks (v)

Supplied by Clifton Coffee Roasters, Bristol

Americano	2.25	Mocha	2.75
Cappuccino	2.75	Espresso	Single 1.50 Double 2.00
Latte	2.75	Dark Hot chocolate	2.75
Flat white	2.75	Liqueur coffee	from 4.90

Supplied by Canton Teas, Bristol

English breakfast	2.25	Lemongrass & ginger	2.50
Earl Grey	2.50	Wild rooibos	2.50
Peppermint	2.50	Red berry & hibiscus	2.50
Jade tips green	2.50	Chamomile	2.50

A selection of our Liqueurs and malts

Courvoisier	3.45	Glenfiddich	3.60
Glenmorangie (10yo)	4.00	Baileys	3.40
Cointreau	3.30	Drambuie	3.25
Dalwhinnie (15yo)	3.60	Taylor's LBV Port	3.45
Tia Maria	3.30		

Our Suppliers & Friends

Complete Meats, Axminster – free range and locally sourced beef, pork, poultry & game. We are proud to support our UK farmers.

Kingfisher, Brixham - Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Granny Gothards - Artisan, award winning and lovingly handmade ice creams and sorbets from organic milk in Taunton, Somerset.

Arthur David, Chew Valley - The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse - Fantastic local products and fine foods, including game and salami's, grown and reared across the west country.

Dingley Dell - Award winning outdoor reared pork from Suffolk pig farmers.

St. Ewe's Eggs - 'rich yolk' free range eggs from St. Ewe's organic farm in Cornwall.

The Watercress Company – outstanding Dorset grown salad leaves and watercress delivered to our kitchen.

thebowerinn.com / Instagram: [bowerinnbridgwater](#) / Facebook: [thebowerinn](#)

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