

THE BOWER INN EAT · DRINK · SLEEP

SUNDAY MENU

Whilst you wait

Toasted ciabatta, rapeseed oil, balsamic vinegar (V)			£3.00
Garlic ciabatta (V)	£3.00		Add cheese £1.00
Assorted olives in house marinade (V GF)			£2.90
Mr Filbert's nuts and snacks (V GF)			From £1.40

To starter

Soup of the day, ciabatta, butter (V,GFO)	£5.50
Prawn cocktail, Marie Rose sauce, crispy baby gem lettuce, brown bread and butter (GFO)	£6.75
Grilled Exmoor Goats' cheese, apple, beetroot, walnut, salad, honey & thyme dressing, balsamic (V,GF)	£6.75
Chicken liver parfait, onion marmalade, crisp breads, dressed leaves (GFO)	£6.75
Warm smoked mackerel, new potatoes, green beans, tomato, salad, poached hen's egg (GF)	£7.00

Roast Topside of Beef (GFO), Roast Loin of Pork (GFO), or Homemade Nut Roast (V) with Home Made Yorkshire Pudding, Roast Potatoes and Vegetable Selection	£12.00
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Salmon, lime, chilli, coriander fishcakes, fries, salad, sweet chilli sauce	£13.50
Butcombe beer battered fish of the day, hand cut chips, pea puree, tartare sauce	£13.50
Bower beef burger, blue cheese, spicy tomato chutney, smoked bacon, fries, coleslaw (GFO)	£13.50
Halloumi burger, field mushroom, tomato, brioche bun, fries, BBQ mayo (V)	£12.50
Beef lasagne, dressed leaves, garlic ciabatta	£12.75
Roasted aubergine and goats' cheese stack, spicy tomato, chilli and garlic sauce, new potatoes, green beans (V)	£13.00
Breaded whole-tail scampi, hand cut chips, garden peas, tartare sauce	£13.00

From the grill

8oz free range rump steak (GF)	£16.50
<i>Served with hand cut chips, field mushroom and grilled tomato</i>	
Add black pepper sauce, blue cheese sauce or garlic butter (GF V)	£2.00

Sides

Hand cut chips (V GF)	£3.00	French fries (V GF)	£3.00
Butcombe beer battered onion rings	£3.00	Mixed dressed Leaves (V GF)	£3.00
Garlic bread (V)	£3.00	Cheesy garlic ciabatta (V)	£4.00
		Buttered New potatoes (V GF)	£3.00

V – Vegetarian, GF – Gluten Free, GFO – Gluten Free Option
Please see our blackboards for today's specials

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Puddings made with love

Sticky toffee pudding, warm toffee sauce, Butcombe Blonde ice cream (V)	£6.00
Warm chocolate brownie, chocolate sauce, cream or ice cream (V)	£6.00
Warm bakewell tart, vanilla ice cream, raspberry coulis (V)	£6.00
Raspberry crème brulee, shortbread (V, GFO)	£6.00
Fruits of the forest pavlova (GF)	£6.00
Lemon and Lime cheesecake (V)	£6.00
Chocolate tart, Chantilly cream and hazelnut crumb (V)	£6.00
Granny Gothard's Ice creams and sorbets, Choices: (V)	(per scoop) £1.50
Ice cream: vanilla, rum, strawberry, chocolate, coffee or Butcombe blonde	
Sorbets: lemon or raspberry (GF)	
Cheese board- Somerset brie, Godminster vintage Cheddar, Bath blue	£8.50

Clifton Coffee Roasters, Bristol

Espresso	Single £1.90	Double £2.90
Americano		£2.20
Cappuccino		£2.50
Latte		£2.50
Dark Hot Chocolate		£2.60
Liqueur Coffee		From £4.90

Canton Teas, Bristol

English breakfast	£1.90
Earl grey	£1.90
Jade tips green	£1.90
Lemongrass and ginger	£1.90
Red berry and hibiscus	£1.90
Triple mint	£1.90

A selection of our Liqueurs and malts

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

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