

LUNCH

Snacks to share

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 kcal)			
Starters			

Smoked Wiltshire ham hock and parsley terrine, pineapple relish, pickled quail's egg, toasted sourdough (515 hcal)	8.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 hcal)	7.95
Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve) (406 hcal) (610 hcal)	cal) 7.75/13.50
Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal)	6.50
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal)	7.95/12.95
Severn & Wye smoked mackerel, chicory, new season potatoes, Clarence Court egg, horseradish dressing (507 Real)	8.25

Sandwiches

Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal)	10.95	
$Allot ment\ wrap-roasted\ cauliflower,\ rainbow\ slaw,\ red\ pepper\ hummus,\ vine\ tomato,\ pink\ onions,\ chimichurri\ (ve)\ {}_{(539\ kcal)}$	$\boldsymbol{6.95}$	
$Add\ fried\ halloumi\ {}_{(750\ kcal)}$	2.00	
$Ultimate\ cheese\ sourdough\ to astie-Wookey\ Hole\ cave-aged\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ and\ mustard\ (v)\ {\it (958\ hcal)}\ {\it 8.50}$		
Brixham fish finger brioche roll – Butcombe Gold beer-battered fish, tartare sauce, vine tomato, gem lettuce (672 hcal)	8.95	
Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal)	8.95	

The Bowl Ploughman's

Wiltshire ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sausage roll, caramelised apple chutney, 14.50 pickled onion and egg, cornichons, sourdough, Netherend Farm butter ${}_{(1031\;kcal)}$

Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 hcal)	12.50/16.50
The Bowl beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 heal)	15.50
Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) (753 kcal)	13.50
West End Farm pork ribeye, garlic and caper butter, walnuts, Koffmann fries, spring greens (1104 kcal)	17.95
Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 hcal)	13.95
$Try\ this\ with\ our\ award\ winning\ and\ Bristol-born\ brew;\ Butcombe\ Stateside\ session\ IPA,\ 4.2\%\ abv$	
$Chalk\ Stream\ Farm\ trout\ fishcakes,\ watercress\ sauce,\ greens,\ grilled\ spring\ onions,\ poached\ Clarence\ Court\ egg\ {\it (648\ kcal)}\ {\it (1115)}$	hcal) 7.95/13.95
Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal)	12.50
$Add\ flat ext{-}iron\ chicken\ thigh\ {}_{(778\ kcal)}$	2.00
Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal)	8.95
Add breaded free-range chicken (505 kcal)	2.00
$Buddha\ bowl,\ red\ pepper\ hummus,\ cucumber,\ roasted\ cauliflower,\ rice\ noodles,\ rainbow\ slaw,\ seeds\ (ve)\ {}_{(560\ hcal)}$	8.95

Sides

Thick cut pub chips (v) (644 kcal)	4.25	Spring leaves, watercress and radish salad (ve) (91 kcal	3.95
$Koffmann\ fries,\ garlic\ mayo,\ vegetarian\ Parmesan\ (v)\ {}_{(904\ hcal)}$	4.75	Garlic ciabatta / with cheese (v) $_{(678\ kcal)}$ $_{(905\ kcal)}$	3.95/5.50
Three cheese mac n cheese, thyme crumb (v) $_{(827kcal)}$	5.50	New season potatoes, mint butter (v) $_{(647kcal)}$	3.95
Butcombe beer-battered onion rings (603 kcal)	3.50	Spring greens, garlic butter (v) (238 kcal)	4.50



Scan the QR code to order and pay on your device

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team. Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of out team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.





Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	6.25
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal)	6.50
$Apple\ and\ rhubarb\ almond\ crumble,\ vanilla\ custard\ or\ vanilla\ ice\ cream\ (v)\ {\tiny (537\ kcal)\ (956\ kcal)}$	for one 6.95 / to share 11.50
This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine	$100ml\ 6.95$
Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal)	6.50
Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)	per scoop 1.95

The Bowl Cheese Plate	
Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	$\boldsymbol{9.95}$
Served with caramelised onion and apple chutney, cornichons, crackers (v)) (606 hcal)	
Try a glass of Cockburn's port to go with your cheese	4.15
	Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)) (606 kcal)

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)

4.50

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challengemental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	8.50	Limoncello	50ml~9.00
Bulleit Bourbon Old Fashioned	9.00	Grenat Maury Lafage - red dessert wine	$100ml\ 5.95$
Classic Negroni	9.50	Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95
Illy Coffee, Classico blend (v)		Canton Teas, Bristol (v)	
Dairy-free milks available		English breakfast (32 kcal)	2.50
Americano	2.60	Chamomile	2.75
Latte (133 kcal)	3.20	Earl Grev	2.75
Cappuccino (120 kcal)	3.20		
Espresso Single 1.50 / Doub	le 2.25	Jade Tips green	2.75
Flat white (95 kcal)	3.10	Lemongrass and ginger	2.75
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)	3.50	Red berry and hibiscus	2.75
Mocha (221 kcal)	3.50	Wild rooibos	2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

