

SUPPER

APERITIFS - See our drinks list for our full range and pricing		BURGERS	
Aperol Spritz / Belstar Prosecco / Tanqueray G&T	The Bower beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	14.95	
SNACKS & STARTERS Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal) 4.00		Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)	15.50
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) (586 kcal)	6.75	Buttermilk fried chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, skin-on fries, slaw (1250 kcal)	13.95
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb) (454 kcal)	6.95	PUB CLASSICS	
Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb) (320 kcal)	6.25	Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy (637 kcal)	14.95
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	5/14.25	Butcombe Gold beer-battered haddock and	16.95
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	7.25	thick-cut chips, minted peas, tartare sauce (1336 kcal) Aubergine, chickpea and tomato curry, coconut yoghurt,	12.50
TO SHARE		cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal)	
Warm sourdough and grilled pitta, marinated olives, Crown Prince squash hummus, smoked chilli oil (pb) (730 kcal)	11.50	Add grilled chicken thigh (195 kcal) Pie of the week, seasonal greens, proper gravy, your	2.50
Sticky chicken wings, Butcombe Stateside BBQ sauce, sausage roll, garlic ciabatta, house slaw, skin-on fries (1886 kcal)	19.50	choice of mash or thick-cut pub chips (1433 kcal) Pumpkin and sage tortelloni, Crown Prince squash, kale,	15.50
SALADS Golden beetroot Waldorf; Crowell Bishop Stilton, conference pear, walnuts, watercress, pickled celery (v) (pbo) (445 kcal)	9.50	pumpkin seeds, smoked chilli oil (pb) (614 kcal) Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander (450/775 kcal)	9.25/15.50
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 kcal)	10.95	STEAKS	
Add a free-range poached egg (71 kcal)	1.50	Our Aberdeen Angus and Hereford cross beef from Stokes Mar is 28-day dry-aged on the bone using Himalayan salt. Served wit	
SIDES		butter, thick-cut chips, roasted mushroom, and watercress	
Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	Don't fancy chips? Swap them for a side from the list below	
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95	(price must be like-for-like)	
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	6.50	80z flat iron (served medium-rare) (1238 kcal)	21.50
Butcombe beer-battered onion rings (603 kcal)	4.25	10oz rump (1411 kcal)	
Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25		



Scan the QR code to order and pay on your device

Garlic ciabatta / with cheese (v) (604/807 kcal)

Crown Prince squash, spinach, chimichurri (254 kcal)

Roast heritage beetroots, gremolata (pb) (165 kcal)

Turn over to order our puddings and more



4.25/5.95

4.25

4.25



1.95

1.95

Add a couple of beer-battered onion rings (299 kcal)

Add peppercorn sauce (150 kcal)

PUDDINGS & CHEESE		NEARLY FULL?
Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	6.95	Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120kcal)
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.50	Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcol)
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.50	Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (637 kcal)	6.50	Add a shot of Amaretto liqueur for the perfect after dinner to Food for thought; £1 from every sale of this dish will be
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50	donated to The Burnt Chef Project
		The Burnt Chef Project is a non-profit

THE BOWER CHEESE PLATE

Try a glass of Cockburn's port to go with your cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) THE BURNT CHEF

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental 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

1.95

4.95

4.95

treat

AFTER DRINKS - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Limoncello

Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine
Classic Negroni Valdivieso Eclat Botrytis Semillon -

white dessert wine

PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

COFFEE & TEA - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

Iced coffee; Illy espresso, milk, maple syrup

3.25 Iced tea; Canton red berry and hibiscus, fresh mint

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...

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, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options.

Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - 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.