

The
BOWER INN
BRIDGWATER

Lunch

Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks and Sharing

Battered sausage, curry sauce	3.95
Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.75
Fried whitebait and calamari, pickled samphire, aioli	6.95
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.95
Baked camembert, rosemary, garlic-battered dipping bread, pickles, sticky onion marmalade (v)	11.95

Starters and Lighter Dishes

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	8.50
Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)	8.75
Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad	7.25
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	7.95

Brunch (served until 3pm)

Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	9.95
Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress	14.95
Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, gremolata, Old Winchester (v)	11.25
Chopped salad, avocado, smoked bacon, tomato, gem lettuce, blue cheese, ranch dressing, crispy onions	11.95
BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	9.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	11.95

Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce	14.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	16.50
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	16.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.50
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	15.50
Add chicken	3.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Seasonal green vegetables, garlic butter (v)	4.75
Baby gem salad, buttermilk ranch (v)	3.95	Butcombe beer-battered onion rings (v)	4.50
Truffle fries, English Pecorino, aioli, chives (v)	5.25	Garlic buttered ciabatta / with cheese (v)	4.50/6.25

Puddings and Cheese

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	6.95
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	7.50
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	7.50
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.25
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.25

Nearly Full?

The 'After Eight' Ice Cream (v)	5.50
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.75
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

Food For thought: £1 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 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.

Coffee & Tea

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Plant Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

