

The
BOWER INN
BRIDGWATER

MOTHERING SUNDAY

Aperitifs

Chase Rhubarb G & T / Bloody Mary / Prosecco

Snacks & Sharing

Butcombe Pale Ale and Vintage Cheddar rarebit (v) **5.7**

Devilled whitebait, tartare sauce **6.7**

Burnt onion hummus, chilli and pine nut oil, grilled flatbread (ve) **7.2**

Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) **21.5**

Piggy Bits - proper sausage rolls, Scotch egg, pork pie, crackling, fries, pickles and dips **31.5**

Two Course 31 / Three Course 37

Starters

Cornish pork rillettes, apple remoulade, beer-pickled shallots, toast

Keralan cauliflower soup, coriander chutney, crispy chickpeas, onion bhaji (ve)

Severn & Wye smoked mackerel pâté, pickled fennel and chicory salad, toast

Scotch egg of the week - please ask for details

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Topside of grass fed beef (served medium-rare), horseradish sauce

Trio of roasted meats, with all the trimmings

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Miso-glazed mushrooms, barley and 'keema' broth, burnt onion, kale pesto (ve)

Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic toast

Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Sides

Cauliflower cheese, thyme crumb (v) 6	Roast potatoes, aioli, crispy onions (v) 5.5
Thick-cut chips or skin-on fries (ve) 5.3	Garlic buttered ciabatta / with cheese (v) 4.9/7
Seasonal greens, garlic butter (v) 5.4	English garden salad, radish and herbs (ve) 4.9

Puddings & Cheese

Sticky date pudding, toffee sauce, clotted cream ice cream (v)
Burnt Basque cheesecake, sweet roasted plums (v)
Thatchers cider poached pear, citrus parfait, roasted hazelnut crumb (ve)
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

Nearly Full?

Three little Nutella doughnuts (v) 4.2
Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 4.7
Affogato; vanilla ice cream, illy espresso, little biscuits (v) 6
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.

Tea & Coffee

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

After Drinks

A few of our favourites:
Tiramisu Espresso Martini
Irish Coffee
Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.