

APPETISERS

Olive Nocellara Del Belice	SL, VG
Bowood's Sourdough, Whipped Butters	D, G, V
Pork Croquette Apple Gel, Crisp Sage	EG, M
Bowood Estate Pumpkin & Basil Fritter	GF, VG
Prawn Toast, Sesame Seeds, Kimchi	D, F, G, SE, SF, S
Selection of Home Cured Meats	G, SL

SIDES

Green Beans, Cranberries, Bacon, Goat's Curd	D, SL
Maple Glazed Carrots, Fennel Seeds	VG
Smoked Butter & Confit Garlic Mashed Potatoes	D, V
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

STARTERS

Beetroot Roasted & Pickled, Whipped Goat's Cheese, Walnuts, Balsamic, Filo Pastry	D, G, N, SL, V
Cheese Soufflé Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto	D, EG, M, SL, V
Pâté en Croûte Local Game, Pistachios, Pickled Red Cabbage, Date & Earl Grey Purée	D, EG, G, N, SL
English Onion Cider Soup, Cheddar & Apple Croûte	D, G, SL, V
Ravioli Confit Duck, Bok Choy, Sweetcorn Velouté, Chilli Oil	D, EG, G
Chicken Liver Parfait Lyonnais Onions, Cherry Gel, Brioche	D, EG, G, SL
Smoked Salmon Scotch Quail Egg, Dressed Leeks, Caviar Cream	D, EG, F, SL
Scallop Roasted Cauliflower, Hazelnut Crust, Pressed Apples	D, M, N, SF, SL

O MILES DISHES

Jerusalem Artichoke Soup Artichoke Crisps	VG
Butternut Risotto Balsamic Pearls, Crisp Sage, Rose Harissa Foam	S, SL, VG
Mille-feuille of Bowood Apples & Pears Salted Caramel Ice Cream	D, EG, G, V

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGG | (F) FISH | (G) GLUTEN | (GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Every effort is made to ensure our dishes are allergen-free, but there is a possibility of cross-contamination in a busy kitchen environment.

Menu Edition: 3rd January 2026

MAIN COURSES

Chicken Pancetta, Confit Carrots, Button Mushrooms, Mashed Potatoes, Red Wine Sauce	D, SL
Pork Pressed Belly, Savoy Cabbage, Puffed Cracking	D, SL
Beef Braised Shin, Carrots, Polenta, Horseradish, Bordelaise Sauce	D, G, SL
Vension Chestnut Gnocchi, Ragu, Crushed Swede, Chanterelles, Dark Chocolate	D, EG, G, N, SL
Cornish Sole (served on the bone) 'Meuniere', Crushed Lemon New Potatoes, Wilted Spinach	D, F, SL
Monkfish Roasted Cauliflower, Sautéed Leeks, Crab Fritter, Peppercorn Sauce	D, F, SF, SL
Pithivier Boulangère Potato, Hazelnut & Leek Gratin	G, N, SL, VG
Roasted Winter Vegetables (from the Bowood Estate) Pumpkin & Basil Fritter, Chestnut Broth	N, S, VG

GRILL

225g Stokes Marsh Farm Rib Eye	D
170g Stokes Marsh Farm Fillet	D
500g Chateaubriand for 2	D
277g Pork Chop	D

SAUCES & GRILL ACCOMPANIMENTS

Brandy & Green Peppercorn	D, SL
Béarnaise	D, EG, SL, V
Bordelaise	D, SL
Chimichurri	SL, VG
Beef Fat Onions	
Tomato Fondue	SL, VG
Mushroom Ketchup	D, SL, V
Micro Watercress	VG
Triple-cooked Jenga Chips	VG

DESSERTS

Baked Alaska Black Forest Ripple, Preserved Blackberries	D, EG, G, SL, V
Rhubarb Custard Tart, Sorbet	D, EG, G, V
Lemon Verbena Panna Cotta, Citrus Confit, Basil Sorbet	D, G
Bread & Butter Pudding Vanilla Custard, Honeycomb Ice Cream	D, EG, G, V
Veliche Dark Chocolate Crémeux Crème Fraîche Sorbet	D, EG, V
Selection of British Cheeses Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers	D, G, M, SE, SL, V

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Prawn Toast, Sesame Seeds, Kimchi	D, F, G, SE, SF, SL
Selection of Home Cured Meats	G, SL

SIDES

Maple Glazed Carrots, Fennel Seeds	VG
Smoked Butter & Confit Garlic Mashed Potatoes	D, V
Green Beans, Cranberries, Bacon, Goat's Curd	D, SL
Butternut Squash & Smoked Cheese Gratin	D, EG, G, V
Carrot & Beetroot Salad, Poppy Seeds, Orange Dressing	SL, VG
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

MAIN COURSES

Beer-battered Fish Triple-cooked Chips, Mushy Peas, Tartar Sauce	D, EG, F, G, SL
Crispy Duck Leg Red Wine Lentils, Lardons, Parmesan Polenta	D, SL
Cumberland Toad in the Hole Black Pudding, Creamy Mash, Charcuterie Sauce	D, EG, G, M, SL
Whole Baked Cornish Sole Crushed Lemon New Potatoes, Capers, Parsley	D, F, SL

DESSERTS

Seasonal Baked Alaska	D, EG, G, SL, V
Warm Spotted Dick Vanilla Custard	D, EG, G, V
Chocolate Tart Crème Fraîche Sorbet	D, EG, G, V
Selection of British Cheeses Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers	D, G, M, SE, SL, V

STARTERS

English Onion Cider Soup, Cheddar & Apple Croûte	D, EG, G, M, V
Burrata Caramelised Onion, Cucumber, Crispy Chilli Dressing	D, S, V
Venison Ragu Chanterelles, Hand-cut Pappardelle, Parmesan	D, EG, G, SL
Smoked Salmon Scotch Quail Egg, Dressed Leeks, Caviar Cream	D, EG, F, SL

O MILES DISHES

Jerusalem Artichoke Soup Artichoke Crisps	VG
Butternut Risotto Balsamic Pearls, Crisp Sage, Rose Harissa Foam	S, SL, VG
Mille-feuille of Bowood Apples & Pears Salted Caramel Ice Cream	D, EG, G, V

SANDWICHES

Roast Chicken & Pesto Sandwich Mixed Salad, Triple-cooked Chips	D, EG, G, SL
South Hill Farm Egg Mayonnaise Sandwich Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, V
Toasted Bath Soft Cheese Sandwich Red Onion Marmalade, Garden Rocket, Mixed Salad, Triple-cooked Chips	D, G, SL, V
Honey Roast Gloucester Old Spot Ham Sandwich English Mustard, Mixed Salad, Triple-cooked Chips	D, G, M
Home Cured Pastrami Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage, Russian Dressing, Mixed Salad, Triple-cooked Chips	D, G, SL
Crayfish & Prawn Roll Toasted Brioche, Thousand Island Dressing, Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, M, SF

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