

TO START

SOUP OF THE DAY (v)(ve)(gf*)

Chive oil, warmed bread

SMOKED SALMON CARPACCIO (gf) (df*)

Whipped horseradish, baby beets, orange & preserved lemon

PEA PANNA COTTA (v*) (gf)

Parma ham crisp, parmesan shards, pea gel

CHICKEN, PISTACHIO & APRICOT TERRINE (gf*) (df)

Wrapped in parma ham, grilled ciabatta, tomato chutney

GARLIC WILD MUSHROOMS (gf*)

Herb cream velouté, ciabatta croutes

TO FOLLOW

DUCK À L'ORANGE (gf)

Pan seared duck breast, roasted baby veg, orange & carrot jus

STUFFED CHICKEN BREAST (gf) (df*)

Stuffed with mozzarella & spring onion, wrapped in parma ham, lemon pesto risotto

PAN SEARED SEA TROUT (gf) (df)

Crushed fresh sweet peas, crushed new potatoes

PORK RIBEYE (gf) (df*)

Bacon chilli jam, pickled onion, pommes neuf

SEARED TUNA STEAK (gf)

Sautéed greens, lemon parsley parmentier potatoes

CAULIFLOWER STEAK (v)(ve*)(gf)(df*)

Pesto & pea purée topped with parsley, capers, raisins, almonds, chestnuts, chilli

PRIX FIXE MENU

2 COURSE £30 | 3 COURSE £35

MONDAY - SATURDAY

12 - 3PM | 5.30 - 8.30PM

Last bookings at 2.30pm & 8.15pm

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request

(df) dairy free | (df*) dairy free on request

TO END

RHUBARB & CUSTARD (gf*)

Custard semifreddo, compressed rhubarb, rhubarb gel, homemade crumble ice cream

LEMON & PEAR SYLLABUB (gf)

BLOOD ORANGE PANNA COTTA (gf)

TRIPLE CHOCOLATE BROWNIE

Chocolate ganache, vanilla ice cream

TRIO OF HOMEMADE ICE CREAM (gf)

Choice of flavours:

Vanilla, strawberry, chocolate chip or The Dower House signature ice cream

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