



Here at the Bower House Inn, we pride ourselves on using locally sourced produce whenever available.

All our meat products are provided by local butchers.

All our dishes are freshly made to order, please be patient during busy times.

* Smaller portions available for £10.50

(V) Vegetarian

A selection of meals can be made Gluten Free, Dairy Free & Vegan please specify if you require these options

(GFA) Gluten Free available

(DFA) Dairy Free available

(VEA) Vegan Available

Please talk to a member of staff before ordering for allergy & dietary requirements. All allergens are used throughout our kitchen & trace amounts may be present at all stages of cooking.

Starters

Soup of the Day (V)(GFA)(VEA)(DFA)

Homemade soup topped with croutons, served with a warm crusty roll £6.50

Creamy Garlic Mushrooms (V)(GFA)

Sauteed mushrooms in a garlic cream sauce on toasted sourdough, topped with rocket
£6.95

Chicken Liver Pate (GFA)

with crusty bread, rocket, cherry tomatoes & mustard balsamic glaze £7.50

Breaded Brie (V)

Deep fried & served with baby leaf salad, cherry tomatoes, mustard balsamic glaze
& cranberry sauce £7.50

Crispy Bacon & Black Pudding Stack

Topped with a free range poached egg, with baby leaf salad & a mustard balsamic
glaze £7.95

King Prawns (GFA)

King prawns sauteed in sweet chilli sauce on toasted sourdough topped with rocket
£7.95

Pork & Prawn Gyoza

Pork mince & prawns mixed with lemongrass, ginger, celery, sesame oil & oyster
sauce in a dumpling wrapper with Asian salad & a soy-lime dipping sauce £7.95

Mains

Steak & Ale Pie

Slow cooked pieces of tender steak in rich real ale gravy, encased in short crust pastry, served with homemade seasoned chips or mashed potato & seasonal vegetables £17.50

Moroccan Lamb Pudding

Slow cooked lamb, marinated in Moroccan spices with caramelised red onion, encased in suet pastry with a rich Moroccan gravy, spiced vegetable tagine & fresh mint yogurt £17.50

Chicken Ham & Leek Pie

Chicken breast & thigh, roasted ham & sautéed leeks in a smoked & Cheddar cheese sauce, encased in short crust pastry with homemade seasoned chips or mashed potato & seasonal vegetables £17.50

Pork Ribs

Meaty pork ribs marinated in a BBQ glaze, slow cooked in BBQ sauce served with sweet potato fries, buttered chargrilled corn & homemade coleslaw £17.95

Beef Lasagne*

Homemade lasagne topped with Parmesan & mozzarella cheese with dressed salad, coleslaw & garlic bread £16.50

Curry of the Day* (GF)(DF)

Served with basmati rice, homemade chips or half & half with a poppadum & mango chutney £16.25
(Please ask a member of staff for today's curry)

Belly Pork* (GFA)

Slow roasted belly pork with crackling, apple puree, cauliflower puree, mashed potato, seasonal vegetables & rich ale gravy £17.95

Cumbrian Sirloin Steak

(GFA)(DFA) 10oz prior to cooking
Chargrilled to your liking with grilled tomatoes, mushroom, beer battered onion rings & homemade seasoned chips £25.95
Add a sauce £3.25 – peppercorn, blue cheese or garlic mushroom

Pork Donburi (GF)

A Japanese & Indonesian fusion.
Sherry, honey, clove & Japanese marinated belly pork, thinly sliced on a bed of Nasi Goreng (Fried Rice) consisting of crispy fried onions, chicken, king prawns & shrimp tossed in Balinese paste topped with a soy marinated egg yolk £17.95

Beef Gyudon (GF)

Japanese Dish.
Beef brisket marinated in sherry, ginger, rice vinegar & soy sauce, tossed in an authentic Japanese sauce, thinly sliced & served on fried shrimp paste & crispy fried onion rice topped with a soy marinated egg yolk & sesame seeds £17.95

Cumberland Sausage

Cumberland sausage on a bed of mashed potato with seasonal vegetables & a rich ale gravy £16.25

Fish & Chips*

Tempura beer battered fresh cod with homemade seasoned chips, mushy peas & homemade tartare sauce £17.95

Scampi*

Breaded wholetail scampi with homemade seasoned chips, garden peas & homemade tartare sauce £16.25

Fish Pie*

A mix of cod, smoked haddock, salmon & prawns in a leek & white wine cream sauce, topped with a sourdough, parmesan & herb crust with buttered baby potatoes & seasonal vegetables £17.95

Buttermilk Chicken Burger

Chicken thigh marinated in buttermilk, coated in a lightly spiced crumb, deep fried, topped with chargrilled bacon, mature cheddar cheese, gherkins, sweet chilli mayo & beer battered onion rings in a toasted bun with homemade seasoned chips, coleslaw & salad £17.95

Beef Burger (GFA)

Chargrilled homemade beef burger, topped with mature cheddar, tomato relish, burger sauce, garlic mayo, gherkins & beer battered onions rings in a toasted bun with homemade seasoned chips, coleslaw & salad £16.95

Add chargrilled bacon – £17.95

Cajun Chicken

Chicken breast marinated in Cajun spices with salt & pepper chips, coleslaw, garlic mayo & baby leaf salad with a mustard balsamic glaze £16.95

Thai Noodle Broth(DFA)(VEA)

Rice Noodles in a coconut, ginger, pak choi & lemongrass broth, with fresh red chillis, fresh coriander & nori sheets. Choose from:

Salmon £17.95

Tofu £16.95

Lemongrass Chicken

Skinless & boneless chicken thighs marinated in lemongrass, garlic & onion on a bed of egg fried rice flavoured with chives & onions served with stir fried vegetables (pak choi, baby corn, red peppers & mange tout) £17.95

Chicken & Prawn Chow Mein

Stir fried egg noodles with chicken & king prawns in soy & oyster sauce with carrots, beansprouts, celery & red pepper finished with sesame oil & toasted sesame seeds £18.95

Spiced Mexican Wraps*

(V)(DFA)(VEA)

Spiced re-fried beans in a soft tortilla wrap topped with cheddar cheese, guacamole, sour cream with a roasted red pepper & coriander salsa £15.95

Two Bean Chilli* (V)(GF)(VEA)(DFA)

Butter beans & kidney beans cooked with vegetables, tomatoes, chilli & garlic topped with goats' cheese, guacamole & sour cream on a bed of rice £16.25

Veggie Thai Curry* (GF)(DF)(VE)

Mixed vegetables in Red Thai curry paste & coconut milk with Basmati rice a naan bread £16.25

Chicken Avocado Salad*^{(GF)(DF)}

Gilled marinated chicken breast with roasted bell pepper, cherry tomatoes, sliced cucumber & sliced avocado on romaine lettuce, topped with roasted pumpkin seeds & a ginger & coriander vinaigrette dressing £16.95

Goats Cheese Salad*^{(GFA)(V)}

Honey baked goats' cheese on a bed of romaine lettuce with caramelised red onions, cherry tomatoes & a honey mustard balsamic dressing with crusty bread £16.95

Side Dishes

Homemade Chips ^{(GF)(VE)}	£3.95
Salt & Pepper Homemade Chips ^(with fried onions & peppers) ^(GF)	£4.95
Seasonal Vegetables ^(GF)	£3.50
Beer Battered Onion Rings	£3.95
Garlic Bread	£3.25
Cheesy Garlic Bread	£3.95
Naan Bread	£3.25
Homemade Coleslaw ^(GF)	£2.50
Bread & Butter (2slices)	£2.00
Buttered Baguette	£2.95



Kids Options

Chicken Goujons

Scampi

Sausages

Cheese Burger

Served with chips
& a choice of beans, peas or salad.

£6.95

Kids Desserts

Chocolate Brownie
with Ice Cream

Sticky Toffee Pudding
with Ice Cream

£3.95



Desserts

Chocolate Brownie

Double chocolate brownie with chocolate sauce,
served warm with custard, cream or vanilla ice cream

Belgian Waffle

Topped with vanilla ice cream & smothered in caramel, white & dark chocolate sauce

Sticky Toffee Pudding

Served with custard, cream or vanilla ice cream

Apple Crumble

Served with custard, cream or vanilla ice cream

Chocolate Baileys Sundae

Layered chocolate brownie pieces, vanilla ice cream & baileys topped with whipped cream & chocolate sauce

Gluten Free Chocolate Fudge Cake (GF)

With cream or vanilla ice cream

Vegan Chocolate Orange Sponge Pudding (VE)

With vanilla ice cream

All £6.50 each

Cheese & Biscuits

A selection of soft, hard & blue cheese with crackers & chutney

£8.95

Ice Cream

Choose from Chocolate, Vanilla, Strawberry

1 scoop	£1.50
2 scoop	£3.00
3 scoop	£4.00