



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 salted croutons, with a warm crusty roll & butter £7.50

Creamy Garlic Mushrooms (V)(GFA)

Sauteed mushrooms in a garlic cream sauce on toasted sourdough, topped with rocket £8

Chicken Liver Pate (GFA)

with crusty bread, baby leaf salad, chutney & a mustard balsamic glaze £8

Breaded Brie (V)

Deep fried & served with baby leaf salad, a mustard balsamic glaze
& cranberry sauce £8

Crispy Bacon & Black Pudding Stack

Topped with a free-range poached egg, with baby leaf salad & a mustard balsamic
glaze £8

King Prawns (GFA)

King prawns sauteed with butter, chilli flakes, lime juice & coriander
on toasted sourdough topped with rocket £8

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 £8

Chicken Wings (GF)

Piri Piri marinated chicken wings, drizzled with hot sriracha sauce
with a sour cream dipping sauce £8

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 & roasted root vegetables £18

Moroccan Lamb Pudding

Slow cooked lamb, marinated in Moroccan spices with caramelised red onion, encased in suet pastry with a rich Moroccan spiced gravy, spiced vegetable tagine & fresh mint yogurt £18

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 & roasted root vegetables £18

Cumberland Sausage

Bewleys Cumberland sausage ring with black pudding, free range fried egg, homemade seasoned chips & roasted root vegetables £17

Belly Pork* (GFA)

Slow roasted belly pork with crackling, apple puree, cauliflower puree, mashed potato, roasted root vegetables & rich ale gravy £18

Beef Lasagne*

Homemade lasagne topped with Parmesan & mozzarella cheese with dressed salad, coleslaw & garlic bread £17

Cumbrian Sirloin Steak

(GFA)(DFA) 10oz prior to cooking

Chargrilled to your liking with grilled tomatoes, flat cap mushroom, beer battered onion rings & homemade seasoned chips £26

Add a sauce £3 - peppercorn, blue cheese or garlic mushroom

Liver & Onions* (GFA)

Pan fried lambs' liver with smoked bacon lardons & fried sliced white onion in a rich gravy on a bed of mashed potato £17

Cajun Chicken (GF)

Chicken breast marinated in Cajun spices with salt & pepper homemade chips, coleslaw, garlic mayo & baby leaf salad with a mustard balsamic glaze £18

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 £17

Add chargrilled bacon - £18

Hunters Chicken Burger

Chicken breast marinated in a Kentucky BBQ glaze, topped with chargrilled bacon, mature cheddar cheese, BBQ sauce, garlic mayo & beer battered onion rings in a toasted bun with homemade seasoned chips, coleslaw & salad £18

Fish & Chips*

Tempura beer battered cod, homemade seasoned chips, mushy peas & tartare sauce £18

Scampi*

Breaded wholetail scampi with homemade seasoned chips, garden peas & tartare sauce £17

Salmon (GFA)

Lemon & herb roasted salmon fillet with buttered baby potatoes & baby leaf salad, spinach, cherry tomatoes, cucumber, red onion, carrot & feta cheese with a mustard balsamic glaze £18

Curry of the Day* (GF)(DF)

Served with basmati rice, homemade chips or half & half with a poppadum £18

(Please ask a member of staff or see special board for today's curry)

Pork Donburi

A Japanese & Indonesian fusion.

Sherry, honey, clove & Japanese marinated belly pork, thinly sliced on a bed of Nasi Goreng (Fried Rice) consisting of chicken & shrimp tossed in Balinese paste topped with Asian vegetables, spring onions & sesame seeds £18

Chicken Chow Mein

Stir fried egg noodles with sliced chicken breast in soy & oyster sauce with carrots, celery & red pepper finished with sesame oil & toasted sesame seeds £18

Chicken Salad (GFA)

Thai spiced chicken breast, cashew nuts, feta cheese, baby leaf salad, spinach, peppers, cherry tomatoes, cucumber, red onion, carrot & a spicy coconut & chilli dressing £18

Halloumi Burger (V)

Panko & sesame breaded halloumi topped with lettuce, tomatoes, caramelised red onions & sweet chilli mayo in a toasted bun with homemade seasoned chips & coleslaw £18

Halloumi Noodles (V)

Halloumi chunks in a honey, sesame, soy & garlic glaze stir fried with egg noodles & chilli flakes, finished with toasted sesame seeds & spring onions £18

Mexican Wraps* (V)(DFA)(VEA)

Kidney beans cooked with tomatoes & spices in a soft tortilla wrap topped with cheddar cheese, guacamole, sour cream with a roasted red pepper & coriander salsa £17

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 £17

Mushroom Dhal* (GFA)(VE)(DF)

Lightly spiced red & green lentils cooked with tomatoes, onions & coconut milk on a bed of basmati rice topped with mushrooms & crispy onions with a chilli & coriander salsa & naan bread £17

Sides

Homemade Chips (GF) (VE)	£4
Homemade Salt & Pepper Chips (with fried onions & peppers) (GF)	£5
Seasonal Vegetables (GF)	£3
Beer Battered Onion Rings	£4
Garlic Bread	£3
Cheesy Garlic Bread	£4
Naan Bread	£3
Homemade Coleslaw (GF)	£3
Bread & Butter (2slices)	£2
Buttered Baguette	£3
Curry Sauce	£3



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Kids Options

Chicken Goujons

Scampi

Sausages

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

£7

Kids Desserts

Apple Crumble
Chocolate Brownie
Sticky Toffee Pudding

all with vanilla Ice Cream

£4



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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 £7.50 each

Cheese & Biscuits

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

£9

Ice Cream

Choose from Chocolate, Vanilla, Strawberry

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