

THE BOWL INN

almondsbury

Supper Menu

While You Wait Crispy lamb breast, salsa verde Garlic & herb ciabatta (v)	5.00 3.00 Add cheese 4.00	Marinated olives & feta (v, gf) ½ pint shell-on prawns, Marie Rose (gf)	3.50 5.50
Starters Scotch egg, celeriac remoulade, pickles Soup of the day, warm ciabatta, Nethere: Potted pork, shallots, capers, pickled fem Tender-stem broccoli, Stilton hollandais Tempura prawns, pepper & radish salad,	nel, toast e, poached egg (v)		6.50 6.00 6.50 7.00 7.00 / 10.00
Flatbreads All our pizzas are topped with tomato sauce, mature Cheddar and grated mozzarella British cured meats; air dried ham, prosciutto, Cumberland salami, pesto, chilli 3 cheeses; Goat's cheese, mozzarella, Somerset Brie, spinach, red onion (v) Buffalo mozzarella, sun blushed tomatoes, rocket (v) Honey roast ham, sausage, chestnut mushrooms, fried egg, red onion			11.50 11.00 10.50 11.50
Pub Favourites Beef burger, Cheddar, Ashton Press BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo) Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon Honey roast ham, St. Ewe's free-range eggs, chunky chips, grilled pineapple (gf) Slow cooked beef shin & Butcombe Ale pie, champ mash, roasted carrots Lambs liver, streaky bacon, spring onion mash, greens, onion gravy Smoked Brixham fishcakes, roasted new potatoes, spring greens, Café de Paris butter sauce Bavette steak salad, tenderstem broccoli, asparagus, peas, broad beans, Stilton, salsa verde (gf) Mixed beetroot & goat's cheese salad, watercress, walnuts, rapeseed oil (v, gf)			
Steaks (gf) Our 28-day dry aged Ruby Red Devon s 8oz bavette steak (served rare) 10oz rib eye steak Add a sauce/butter (gf) peppercom sauce		ld mushroom, vine tomatoes, watercress and ci	hips (gf) 17.00 24.00 All 2.00
Sides Chunky chips (ve, gf) Buttered spring greens, peas & broad bea Garlic & thyme roasted new potatoes (v,	_	Butcombe beer-battered onion rings (v) Spring onion & bacon mash (gf) Dorset mixed leaves salad (ve, gf)	3.50 3.50 3.50



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Puddings Made With Love (v)

Passion fruit & raspberry posset, orange sorbet, meringue	6.00
Apple & rhubarb crumble, vanilla custard (gf)	5.50
Dark chocolate brownie, honeycomb, salted caramel ice cream (gf)	5.50
Sticky date θ toffee pudding, toffee sauce, clotted cream ice cream	6.00
Selection of British cheeses with chutney, crackers, apple, celery (gfo)	8.00

Nearly full?

Portuguese tart, poached rhubarb (v)	4.00
A selection of Granny Gothard's ice creams & sorbets (gfo) ask a member of our team for today's choices	1.50 per scoop

Drinks (v)

Supplied by Clifton Coffee Roasters, Bristol		Supplied by Canton Teas, Bristol	
Americano	2.50	English breakfast	2.50
Cappuccino	2.75	Earl Grey	2.50
Latte	2.75	Peppermint	2.50
Flat white	2.75	Jade tips green	2.50
Machiato	2.50	Chamomile	2.50
Mocha	3.00	Lemongrass & ginger	2.50
Espresso	Single 1.50 Double 2.25	Wild rooibos	2.50
Hot chocolate	2.50	Red berry & hibiscus	2.50
Deluxe hot chocolate	4.00		
Syrup shot	0.75		

Our Suppliers

Ruby & White Butchers, Bristol - The South West's leading purveyor of bespoke meats.

Kingfisher, Brixham - Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Granny Gothards - Artisan, award winning and lovingly handmade ice creams and sorbets from organic milk in Taunton, Somerset.

Arthur David, Chew Valley - The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse - Fantastic local products and fine foods, including game and salami's, grown and reared across the west country.

Dingley Dell - Award winning outdoor reared pork from Suffolk pig farmers.

St. Ewe's Eggs - 'rich yolk' free range eggs from St. Ewe's organic farm in Cornwall.

butcombe.com/bowl