



THE BOWL INN

Almondsbury

Sunday Menu

While You Wait

Crispy lamb breast, salsa verde	5.00	Marinated olives & feta (v, gf)	3.50
Garlic & herb ciabatta (v)	3.00 Add cheese 4.00	½ pint shell-on prawns, Marie Rose (gf)	5.50

Starters

Scotch egg, celeriac remoulade, pickles	6.50
Soup of the day, warm ciabatta, Netherend Farm butter (v, gfo)	6.00
Potted pork, shallots, capers, pickled fennel, toast	6.50
Tender-stem broccoli, Stilton hollandaise, poached egg (v)	7.00
Tempura prawns, pepper & radish salad, chilli & garlic mayo	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	11.50
3 cheeses; Goat's cheese, mozzarella, Somerset Brie, spinach, red onion (v)	11.00
Buffalo mozzarella, sun blushed tomatoes, rocket (v)	10.50
Honey roast ham, sausage, chestnut mushrooms, fried egg, red onion	11.50

The Great Sunday Roast (gfo)

All served with roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, greens, cauliflower cheese, red wine gravy

Topside of beef, horseradish sauce (served medium-rare)	13.50
Roast chicken breast, stuffing	13.00
Roast belly of pork, crackling	13.00
Lentil, mushroom & thyme nut roast, veggie gravy (v)	11.00

Pub Favourites

Beef burger, Cheddar, Ashton Press BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, skin-on fries (gfo)	13.00
Butcombe-beer battered fish, chips, crushed minted peas, tartare sauce, lemon	13.00
Honey roast ham, St. Ewe's free-range eggs, chunky chips, grilled pineapple (gf)	13.00
Mixed beetroot & goat's cheese salad, watercress, walnuts, rapeseed oil (v, gf)	10.00

Sides

Chunky chips (ve, gf)	3.75	Buttered spring greens, peas & broad beans (v, gf)	3.50
Garlic & thyme roasted new potatoes (v, gf)	3.50	Butcombe beer-battered onion rings (v)	3.50
Spring onion & bacon mash (gf)	3.50	Dorset mixed leaves salad (ve, gf)	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 & 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

Americano	2.50
Cappuccino	2.75
Latte	2.75
Flat white	2.75
Machiato	2.50
Mocha	3.00
Espresso	Single 1.50 Double 2.25
Hot chocolate	2.50
Deluxe hot chocolate	4.00
Syrup shot	0.75

Supplied by Canton Teas, Bristol

English breakfast	2.50
Earl Grey	2.50
Peppermint	2.50
Jade tips green	2.50
Chamomile	2.50
Lemongrass & ginger	2.50
Wild rooibos	2.50
Red berry & hibiscus	2.50

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

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