



THE BOWL INN

Almondsbury

Supper Menu

While You Wait

Sage & onion sausage roll, beetroot piccalilli	5.00	Marinated olives & feta (v, gf)	3.50
Garlic & herb ciabatta	3.00 Add cheese 4.00	Crispy calamari, soy & chilli sauce, coriander (gf)	7.50

Starters

Black pudding Scotch egg, celeriac remoulade, pickles	6.50
Soup of the day, warm ciabatta, Netherend Farm butter (v, gfo)	6.00
Ham hock, apricot & herb terrine, Butcombe Gold red onion marmalade, Dorset mixed leaves, toast (gfo)	6.50
Smoked Cornish mackerel, herb potato salad, pickled fennel, capers (gf)	7.00
Mixed beetroot & goat's cheese salad, watercress, walnuts, rapeseed oil (v, gf)	6.50 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
Goat's cheese, butternut squash, spinach, red onion (v)	11.00
Buffalo mozzarella, sun blushed tomatoes, rocket (v)	10.50
Roasted pumpkin, smoked streaky bacon, crispy sage	11.50

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
Dingley Dell gammon steak, St. Ewe's free-range eggs, chunky chips, grilled pineapple (gf)	12.00
Slow cooked beef shin & Butcombe Ale pie, colcannon mash, roasted carrots	12.50
Lambs liver, streaky bacon, colcannon mash, greens, onion gravy	13.50
Smoked Brixham fishcakes, roasted new potatoes, cavolo nero, Café de Paris butter sauce	14.00
Roasted cauliflower, baby gem, tahini dressing, spiced couscous, toasted almonds, coriander (ve, gfo)	11.00

Steaks (gf)

Our 28-day dry aged Ruby Red Devon steaks are served with a field mushroom, vine tomatoes, watercress and chips (gf)

8oz bavette steak (served rare)	17.00
10oz rib eye steak	24.00
Add a sauce/butter (gf) peppercorn sauce mushroom sauce Café de Paris butter	All 2.00

Sides (v)

Chunky chips or fries (ve, gf)	3.50	Cavolo nero (ve, gf)	3.50
Garlic & thyme roasted new potatoes (gf)	3.50	Butcombe beer battered onion rings	3.50
Gratin potato (gf)	3.50	Dorset mixed leaf salad, vinaigrette (ve, gf)	3.50



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Puddings Made With Love (v)

Raspberry pavlova, lemon curd, Chantilly cream, passion fruit (gf)	6.00
Apple & blackberry 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
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	2.25
Cappuccino	2.50
Latte	2.50
Flat white	2.50
Mocha	2.50
Espresso	Single 1.50 Double 2.00
Hot chocolate	2.50

Supplied by Canton Teas, Bristol

English breakfast	2.25
Earl Grey	2.50
Peppermint	2.50
Jade tips green	2.50
Lemongrass & ginger	2.50
Wild rooibos	2.50
Red berry & hibiscus	2.50
Chamomile	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 yolks' free range eggs from St. Ewe's organic farm in Cornwall.

butcombe.com/bowl

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