



THE BOWL INN

Almondsbury

Sunday Menu

While You Wait

Crispy lamb breast, salsa verde	6.00	Marinated olives & feta (v, gf)	3.50
Garlic & herb ciabatta (v)	3.00 Add cheese 4.00	Crispy salt cod brandade, preserved lemon mayonnaise	5.50

Starters

Black pudding Scotch egg, celeriac remoulade, pickles	6.50
Soup of the day, roll & Netherend Farm butter (v, gfo)	6.00
Chicken & smoked ham hock terrine, golden beetroot piccalilli & toast (gfo)	6.50
Posh scampi, devilled whitebait, paprika mayonnaise, lemon	6.50
Roast beetroot, apple and candied walnut salad, green herb & soya yoghurt dressing (ve, gf)	6.00

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
Buffalo mozzarella, sun blushed tomatoes, basil pesto, rocket (v)	10.50
Hawaiian pizza; ham hock, pineapple, chilli, red onion	11.50
Roasted butternut squash, blue cheese, red onion jam, crispy sage, pine nuts (v)	10.50

The Great Sunday Roast (gfo)

All served with roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, swede & carrot mash, greens, cauliflower cheese, gravy

Topside of beef, horseradish sauce (served medium-rare)	14.00
Roast chicken breast, stuffing	13.00
Roast belly of pork, crackling	13.00
Cauliflower & cashew wellington (ve)	12.50

Pub Favourites

Beef burger, Cheddar, Ashton Press BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips	13.00
Vegan burger, Ashton Press BBQ relish, vegan mayo, lettuce, tomato, chips (ve)	13.00
Butcombe beer battered fish and chips, crushed minted peas, tartare sauce, lemon	13.00
Crown Prince squash risotto, vegan blue cheese, seeds, smoked chilli oil (ve, gf)	?00

Sides (v)

Chunky chips (ve, gf)	3.75	Butcombe beer-battered onion rings (v)	3.50
Mixed seasonal greens (ve, gf)	3.50	House salad using Dorset mixed leaves salad (ve, gf)	3.50
Cavolo nero, ham hock, onions (gf)	3.50	Buttered mash (gf)	3.50
Roast new potatoes (gf)	3.50	Roast Crown Prince & butternut squash, salsa verde, seeds (ve, gf)	3.50



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Puddings Made With Love (v)

Dark chocolate brownie, honeycomb, salted caramel ice cream (gf)	6.00
Apple & rhubarb crumble, vanilla custard (gf)	6.00
Ashton Press cider & saffron poached pear, pistachio praline, blackberry sorbet (ve,gf)	6.00
Sticky date & toffee pudding, toffee sauce, vanilla ice cream	6.00
Selection of British cheeses with chutney, crackers, apple, celery (gfo)	8.00

Nearly full?

Affogato, vanilla ice cream & a shot of espresso (v, gf)	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	2.75
Cappuccino	3.00
Latte	3.00
Flat white	2.90
Mocha	3.50
Espresso	Single 1.50 Double 2.25
Hot chocolate	3.50

Supplied by Canton Teas, Bristol

English breakfast	2.75
Earl Grey	2.75
Peppermint	2.75
Jade tips green	2.75
Lemongrass & ginger	2.75
Wild rooibos	2.75
Red berry & hibiscus	2.75
Chamomile	2.75

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 yolks' free range eggs from St. Ewe's organic farm in Cornwall.

butcombe.com/bowl

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