



THE BOWL INN

Almondsbury

Supper 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

Pub Favourites

Bavette steak & stilton salad, tenderstem broccoli, salsa verde (gf)	12.50
Crown Prince squash risotto, vegan blue cheese, seeds, smoked chilli oil (ve, gf)	13.50
Vegan burger, Ashton Press BBQ relish, vegan mayo, lettuce, tomato, chips (ve)	13.00
Beef burger, Cheddar, Ashton Press BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips	13.00
Slow cooked beef shin & Butcombe ale pie, horseradish mash, seasonal greens	13.00
Butcombe beer-battered fish and chips, crushed minted peas, tartare sauce, lemon	13.00
Herb crusted cod, roast new potatoes, kale, spinach & garlic cream	14.00
Chicken Kiev, Double Gloucester cauliflower cheese, cavolo nero, ham hock, confit onions	13.00
Gammon steak, St.Ewe's free-range eggs, chunky chips, grilled pineapple (gf)	13.00
Confit tomato macaroni cheese, herb crumb, Dorset mixed leaves, ciabatta garlic bread (v)	11.00

Steaks (gf)

Our 28-day dry aged Ruby Red Devon steaks are served with a field mushroom, vine tomatoes, Dorset mixed leaves 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 (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 yolk' free range eggs from St. Ewe's organic farm in Cornwall.

butcombe.com/bowl

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