



THE DOWER HOUSE
RESTAURANT

Welcome to the 3 AA rosette award winning Dower House Restaurant.
The Dower House Restaurant overlooks the leafy and secluded gardens of the
Royal Crescent Hotel.
Head Chef David Campbell and his team have used the freshest of locally sourced
ingredients, combined with the best that the Continent has to offer, in order to
deliver classic cuisine with a contemporary edge.

David Campbell, Executive Head Chef
Anthony Rizzo, Restaurant and Bar Manager

For food allergies and intolerances: prior to placing your order for either food or drinks please
consult with your server should you need to know details regarding all ingredients.

Thank you

A discretionary service charge of 12.5% will be added to your bill



Vegetarian Menu

Starters

Carrots

Roasted Heritage Carrots, Smoked Tofu, Parsley, Nasturtium and Pistachio

Duck Egg

Slow Cooked Duck Egg, Cep Puree, Fried Bread, Trompettes, Summer Truffle

Goat's Curd

Somerset Goats Curd, Old English Tomato, Garden Marjoram,
Onion Seed Crisp, Charcoal

Main Course

Potato

Hay Baked Potato, Mint Yoghurt, Feta, Apple, Parsnip

Quinoa

Beetroot Quinoa, Blue cheese Beignet, Poached Pear, Rainbow Chard,
Hazelnut Emulsion

Cauliflower

Roasted Cauliflower, Lemon, Soaked Raisins, Curry Oil, Coriander

2 Courses £59

or

3 Courses £72

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Desserts

Chocolate

Chocolate Tart, Caramel, Hazelnut

Pear & Anise

Pear Tart Tatin, Anise Parfait, Pear Crisp

Plum & Cardamom

Cardamom Cheesecake, Crumble, Glazed Plum, Plum Sorbet

Mango

Mango Mousse, Passion Fruit, Coconut Sorbet

Cheese

Selection of Local and Continental Cheeses

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