



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

Beetroot

Beetroot Quinoa Salad, Tender Stem Broccoli, Citrus, Nasturtium,
Parsnip Crisp
(Vegan)

Duck Egg

Slow Cooked Everleigh Duck Egg, Toast, Leek's, Chervil Jus

Goat's Curd

Lightly Spiced Somerset Goat's Curd, Jerusalem Artichoke, Wild Mushroom's, Samphire,
Charcoal Emulsion

Main Course

Carrots

Roasted Five Spice Carrots, Smoked Tofu, Peanut Paste, Curry Oil,
Coriander
(Vegan)

Feta

Hot Smoked Feta, Sage and Lemon Quinoa, Roast Onion, Apple, Chard

Cauliflower

Roasted Cauliflower, Spiced Cauliflower Onion Bhaji, Curry Sauce, Apricot, Chilli and
Lime, Pak Choi
(Vegan)

2 Courses : £50

3 Courses: £68

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