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Monday - Friday, 8:30 am - 5:00 pm

Excluding Bank Holidays



THE HISTORY OF BOWCLIFFE HALL

1805 – HOW IT ALL BEGAN

In 1805 William Robinson, a cotton-spinning magnate from Manchester, purchased the land where Bowcliffe Hall now stands. He completed the West Wing of Bowcliffe Hall, before going bankrupt. John Smyth bought the estate afterwards for £2,000. In 1825, the house and gardens were completed. In 1840, John Smyth died – it is rumoured that he committed suicide. The estate was then passed to his two sisters – Lydia Osbourne and Catherine Mason. The sisters only had the estate for a short amount of time, and never lived there.

THE 1840S – THE REIGN OF THE FOX'S

In 1841, George Lane Fox, the owner of Bramham Park (which was destroyed in a fire in 1828) bought Bowcliffe Hall. Fox was also known as 'The Gambler', as he was a member of the infamous hard-gambling, hard-drinking Prince Regent's Circle. Typical of his period – Fox had a great capacity for port, grew to 19 stone and suffered intensely from gout. Though prone to violent tempers, he was generous and much loved by the country people.

In 1848, George Lane Fox died, leaving the house to his son – also called George. He was known over most of Yorkshire as 'Squire', and was said to drive the London-Glasgow mail coach. When 'Squire' died in 1896, his second son, George Richard Lane Fox became the new owner of Bowcliffe Hall and proceeded to rebuild Bramham Park.

1900-1920 – ROBERT BLACKBURN COMES TO BOWCLIFFE

In 1906 The Lane Fox's moved back to Bramham Park, leaving Bowcliffe Hall standing empty. In 1908, Bowcliffe Hall was taken over by Walter Jackson, a Director of Henry Briggs, Son & Co. Ltd. – a coal mining company. He moved to Bowcliffe Hall, Bramham, as it had become an accepted custom in that some member lived within easy reach of the colliery in Woodlesford. Walter Jackson lived at Bowcliffe Hall for 12 years.

Robert Blackburn then went on to purchase the house in 1917 and was the last private owner of the estate until its current owner, today. Aviation pioneer, Blackburn built his first monoplane in 1909, making him the first Yorkshireman to design and produce a powered flying craft. He carried out much of his test flying over Filey, Roundhay Park and Brough, and made the world's first scheduled flight between Leeds and Bradford in 1914, with the Mayor of Leeds amongst his first passengers. Blackburn's achievements were the inspiration behind The Blackburn Wing, a multi award-winning events venue nestled in ancient woodland in the heart of the Bowcliffe estate.

1955-1998 – BOWCLIFFE HALL AND BAYFORD & CO. LTD.

In 1955, Robert Blackburn died. Because his company – Blackburn Aircraft Ltd. – owned the Hall, the new owners of the Company, Hawker Siddeley, put the Bowcliffe Estate on the market and Blackburn's family were forced to move out.

In 1956, the hall was bought by the fuel company Hargreaves and used as their main offices. In 1988 following the takeover of the Hargreaves business by Derbyshire-based Anglo United, Bowcliffe Hall was purchased by Bayford & Co Ltd who had been based in Hunslet, Leeds since 1919. Bayford had been competing with Hargreaves for many years in the energy market so it was a very proud moment. Bowcliffe Hall then became the Bayford Head Office and remains so to this day. It is also the Head Office of many other businesses whom as tenants enjoy the extensive facilities now offered.



EVENTS AT BOWCLIFFE HALL

SPRING GARDEN TOUR & AFTERNOON TEA

TUESDAY 24TH APRIL

- FULLY BOOKED -

GOLF TUITION DAYS 1 & 2

FRIDAY 18TH MAY & FRIDAY 20TH JULY

SUMMER WHITE AND ROSÉ WINES LUNCH

WEDNESDAY 13TH JUNE

FATHER'S DAY BARBECUE

SUNDAY 17TH JUNE

SUMMER GARDEN TOUR & LUNCH

WEDNESDAY 4TH JULY

BOWCLIFFE HALL GOLF DAY

FRIDAY 10TH AUGUST

CHRISTMAS CRAFTS & FOODIE TIPS & TRICKS

TUESDAY 23RD OCTOBER & WEDNESDAY 14TH NOVEMBER

QUALITY WINTER RED WINES DINNER

THURSDAY 25TH OCTOBER

CHRISTMAS WREATH MAKING

20TH, 27TH NOVEMBER & 5TH, 12TH DECEMBER

GAME APPRECIATION DINNER

THURSDAY 22ND NOVEMBER

CHRISTMAS LUNCHESES & DINNERS

MONDAY 3RD DECEMBER – FRIDAY 21ST DECEMBER

CALL MY WINE BLUFF EVENING

FRIDAY 14TH DECEMBER





BREAKFAST AND BRUNCH

Served from 8:30 am - 11:30 am

YORKSHIRE PLATTER **10.95**

Grilled dry-cured bacon, Yorkshire pork sausage, Lishman's black pudding, grilled tomato, mushroom, and your choice of egg

MEAT-FREE YORKSHIRE PLATTER **8.95**

Vegetarian sausage, grilled tomato, mushroom, hash brown, and your choice of egg

BACON SANDWICH **5.25**

Grilled dry-cured bacon, soft granary or white roll

ADD AN EGG +1.50

SAUSAGE SANDWICH **5.95**

Grilled Yorkshire pork sausages, soft granary or white roll

ADD AN EGG +1.50

NOD TO WELLNESS **6.25**

Smashed avocado, poached hen's eggs, sourdough toast

ADD DRY-CURED BACON OR SMOKED SALMON +2

TOAST AND PRESERVES **2.45**

AMERICAN PANCAKES **5.95**

Seasonal berry compote, drizzled with maple syrup

Gluten-free bread is also available

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



LIGHTER LUNCHEON

Served from Midday - 2:15 pm

SANDWICHES AND WRAPS

Served with a red cabbage, carrot, and green onion slaw

YORK HAM 6.25

Fountains gold cheddar cheese, homemade tomato chutney, Potting Shed leaves, soft granary or white roll

CONFIT DUCK 6.95

Cucumber, scallions, hoisin sauce, toasted tortilla wrap

HOT-SMOKED SALMON 6.95

Avocado, capers, dill crème fraîche, rocket leaves, soft granary or white roll

HEIRLOOM TOMATO 5.95

Melting brie, honey-roasted walnuts, toasted sourdough bloomer

Add a small cup of soup to your sandwich...

SOUP OF THE DAY +1.50

HOT SANDWICHES

CROQUE-MONSIEUR 9.75

York ham, Gruyère cheese, béchamel sauce, Dijon mustard, toasted sourdough, skinny fries

CHICKEN SCHNITZEL 10.95

Crisp lettuce, dill pickles, grain mustard mayonnaise, white bread roll, skinny fries

BOWCLIFFE BURGER 12.95

Dry-aged steak burger, melting Gruyère cheese, tomato, dill pickles, crispy shallots, toasted brioche bun, skinny fries

Gluten-free bread is also available

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



STARTERS AND SNACKS

SEASONAL SOUP OF THE DAY 5.50

Changes like the chef's mood, served with crusty bread

CLUB SNACKS 4.50

Kalamata olives, salt and vinegar crackling, oriental nut crackers

TERRACE PLATTER 16.95

Serves two people, or one hungry person!

Lishman's of Ilkley charcuterie, Yorkshire cheese selection, pickles, Bowcliffe hot-smoked salmon, marinated charcoal-roasted vegetables, Mediterranean olives, heirloom tomatoes and buffalo mozzarella, Potting Shed herb salad, organic houmous, baba ghanoush, basil pesto, flatbreads, toasted sourdough

SALADS

CAESAR 6.95

Crispy Parma ham, gem lettuce, parmesan shavings, sourdough croutons, homemade Caesar dressing

COBB 6.95

Pancetta, Yorkshire blue cheese, iceberg lettuce, hard-boiled egg, avocado, cherry tomatoes, red wine vinaigrette

GREEK 6.95

Aged feta cheese, Kalamata olives, watermelon, cherry tomatoes, cucumber, pickled shallots, mint, oregano-infused oil

ASIAN SPROUT 6.95

Bean sprouts, mangetout, rice noodles, palm sugared peanuts, fresh herbs, lime and coriander dressing

POTTING SHED HERB 6.95

Mixed herbs, avocado, cherry tomatoes, toasted corn, garbanzo beans, blueberries, pumpkin seeds, apple cider vinaigrette

Add the following to any of our salads...

HOT-SMOKED CHICKEN - HOT-SMOKED SALMON - GRILLED GOATS' CHEESE +2.00

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



SIDES

TRIPLE-COOKED CHIPS	2.50
SKINNY FRIES	2.50
SEASONAL MIXED VEGETABLES	2.50
MIXED LEAF SALAD House dressing	2.50
BREAD AND BUTTER	1.00

Gluten-free bread is also available

SOMETHING SWEET

CAKES AND TREATS

ASSORTED CONFECTIONERY	1.80 -
Fresh from the kitchen	3.50

Please ask for today's selection



If you have a food allergy or intolerance, please advise one of the team upon placing your order.



BESPOKE SERVICE

With 24-hours' notice, our chef Andy can design dishes for you using the amazing produce we have here in Yorkshire.

Quality meats and game from Ryan our butcher, locally grown fruit and vegetables from our growers (and our very own Potting Shed), and fresh fish and shellfish from Ramus of Harrogate.

A little inspiration from our kitchens...

50-day aged bone-in rib of beef to share, cooked over the coals

Grilled whole or ½ lobster thermidor

Fresh Whitby crab and North coast scallops

Or even a simple fish and chips or your favourite curry

Andy will be more than pleased to talk through his ideas with you.

Please speak to one of our team to arrange.

The Drivers' Club team.

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



WINE

CHAMPAGNE AND SPARKLING

	125ml	Bottle
PROSECCO IL FRESCO, VILLA SANDI, VENETO, ITALY	5.25	26.00

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. Fresh and soft to the palate, with pear and apple notes and an agreeably fruity and harmonious finish.

GEORGE GARDET, BRUT TRADITION, CHAMPAGNE, FRANCE		42.00
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Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.

WHITE

	125ml	175ml	Bottle
SAUVIGNON BLANC 2016, LE CHARME, IGP PAYS DU GERS, LANGUEDOC, FRANCE	5.00	6.25	25.00

A shimmering bright yellow colour, with an aromatic and fresh nose. On the palate, there are flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.

PINOT GRIGIO 2016, VILLA SANDI, VENETO, ITALY	5.00	6.25	25.00
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Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.

GAVI DI GAVI 2016, MARCHESE LUCA SPINOLA – PIEDMONT, ITALY	6.00	7.50	30.00
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Delicate green apple aromas with hints of anise. Fresh and crisp on the palate, lightly nutty with spicy notes, light citrus characters and a fine mineral tinge to the finish.

CHABLIS 2016, VIELLE VIGNES, DOMAINE TESTUT, BURGUNDY, FRANCE	6.00	7.50	30.00
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A superb Chablis with delicate citrus lime notes. This wine is tight, mineral and intense, with a steely dry finish.



ROSÉ

	125ml	175ml	Bottle
ROSEUM ROSATO 2014, VILLA SANDI, VENETO, ITALY	5.00	6.25	25.00

Delicately fruity aroma with hints of wild strawberry and blackcurrant as well as subtle floral note. Fresh and clean on the finish.

ENGLISH ROSÉ 2014, CHAPEL DOWN, KENT, ENGLAND	6.50	8.00	32.00
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English wine is really coming into its own now, and this pale rosé is made from the same Pinot Noir grapes as in the more famous sparkling wines.

RED

	125ml	175ml	Bottle
PINOT NOIR 2016, LES ARGÈLIERES, MARILYN LASSERRE, LANGUEDOC, FRANCE	5.00	6.25	25.00

Glossy garnet red in the glass, on the nose there are aromas of raspberry and cherry with subtle smoky and peppery hints. Fruity, elegant and well-balanced on the palate with a silky long finish.

SHIRAZ 2016, LITTLE RASCAL, NAGAMBIE, VICTORIA, AUSTRALIA	5.00	6.25	25.00
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Warm, forward flavours of ripe plums and spicy blackberry enhanced by a juicy, smooth complexity. Excellent value, easy-drinking wine.

RIOJA VEGA CRIANZA 2014, RIOJA, SPAIN	5.75	7.00	28.00
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Lighter, fruitier end of the Rioja scale, with less time spent in oak than a Reserva or Gran Reserva. One of only four Bodegas permitted to use 'Rioja' in their brand and amongst the finest Rioja estates, producing quality throughout their range.

PINOT NOIR - CABERNET SAUVIGNON 2014, BINZ + BRATT, PFALZ, GERMANY	6.30	7.90	31.00
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Smooth, full-bodied wine with notes of strawberry, blackcurrant and well-integrated oak. Soft tannins that provide structure and aging potential, with a long finish.

MERLOT 2012, CHÂTEAU CORBIN, MONT. SAINT-ÉMILION, BORDEAUX, FRANCE	6.80	8.50	34.00
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An overlooked vintage has produced a rich concentrated wine with plush tannins; a blend of 80% Merlot, 15% Cabernet Sauvignon and 5% Cabernet Franc.



PUDDING AND PORT

	50ml	Bottle	Bottle
		375ml	750ml
D'OLIVEIRA 3-YEAR-OLD MADEIRA, PORTUGAL	3.50		25.00

A rich wine, mahogany colour, a fruity bouquet with hints of barley sugar, raisins and toffee with a fresh, clean finish. A perfect pudding companion.

LATE HARVEST MOURVEDERE 2014, CLINE CELLARS, CALIFORNIA, USA	3.75	30.00
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A red dessert wine from a great Californian producer, perfect with a chocolate pudding.

10-YEAR-OLD TAWNY PORT, PORTO POCAS, DOURO, PORTUGAL	4.50	33.50
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Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long-lasting finish of dried plums.

CHÂTEAU RAYMOND-LAFON 2008, SAUTERNES, BORDEAUX, FRANCE	8.25	61.50
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Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long-lasting finish of dried plums.



DRINKS

SOFT DRINKS

FEVER-TREE	200ml		2.20
Ginger Beer, Lemonade, Soda Water, Ginger Ale, Bitter Lemon, Elderflower, Light Tonic, or Tonic			
TEETOTAL G'N'T	200ml		2.90
Alcohol-free gin and tonic			
COCA-COLA	330ml		2.30
Coca-Cola or Diet Coke			
APPLETISER	275ml		3.00
FROBISHERS	250ml		3.10
Orange, Apple, Cranberry, or Tomato			
FROBISHERS SPARKLING	330ml		3.70
Apple, Pear & Elderflower St Clements Orange & Lemon Sparkling Raspberry			
HARROGATE SPA WATER	330ml/750ml		1.70/ 3.10
Still or Sparkling			

TIPPLES

PERONI NASTRO AZZURO	330ml	(5.1%)	3.20
CORONA	330ml	(4.6%)	3.90
BLACK SHEEP IPA	500ml	(5.1%)	5.00
BLACK SHEEP RIGGWELTER	500ml	(5.7%)	5.00
LEEDS BEST BITTER	500ml	(4.3%)	5.00
SALTAIRE BLONDE	500ml	(4.0%)	5.00
OLD MOUT CIDER	500ml	(4.0%)	5.00



HOT DRINKS

COFFEE

H. R. HIGGINS (COFFEE-MAN)

Our coffee is supplied by London-based company and Royal Warrant Holder, H. R. Higgins also known as Coffee-man. Choose from the following –

ESPRESSO **2.25/**

Rich and intense, dark aromatic short coffee

3.25

Single or double

AMERICANO **2.25**

Aromatic espresso and hot water served long, with or without milk

CAPPUCCINO **2.95**

Mixture of aromatic espresso, steamed milk topped with foam

LATTE **2.75**

Mixture of aromatic espresso, topped up with velvety smooth steamed milk

FLAVOURED LATTE **3.10**

Vanilla, Hazelnut, or Caramel

MOCHA **3.00**

A full mug of indulgent coffee blended with chocolate containing over 30% Swiss cocoa powder and frothy milk

TEA **2.10 cup/**

Enjoy a cup for one, or a pot to share

3.40 pot

YORKSHIRE TEA

English Breakfast

TEA FORTÉ

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Chamomile Citron, Moroccan Mint, African Solstice, or Blueberry Merlot

HOT CHOCOLATE **3.25**

A rich hot chocolate served with or without whipped cream and marshmallows



PRIVATE DINING

BRIEFING ROOM



DRIVERS' CLUB



Please enquire with a member of the Drivers' Club staff, or contact the events team at events@bowcliffehall.co.uk.



PRIVATE EVENTS

BALLROOM



THE BLACKBURN WING



Please enquire with a member of the Drivers' Club staff, or contact the events team at events@bowcliffehall.co.uk.



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