

WHATS ON AT BOWCLIFFE HALL

BOWCLIFFE DINNER SERIES

TASTE OF INDIA

Taking a selection of Indian classics and reimagining them with contemporary flair, our Head Chef has created a "Taste of India" like no other. Starting with a mixed starter packed full of flavour, followed by a choice of curries prepared to a mild or medium palate and finished with an aromatic and refreshing dessert. On the evening you will be able to select your drinks from our Bowcliffe Bespoke drinks and wine list. In addition, we have sourced a selection of authentic Indian drinks to compliment the spices in the cuisine. Please note, a pre order for your main and dessert is required.

FRIDAY 15TH JANUARY, £30 PER PERSON

THE BURNS SUPPER

Presenting a traditional Burns Supper in celebration of the life and work of Scottish poet Robert Burns, who blessed Scotland with his poems, songs, and stories over 250 years ago. Our guest Bag Piper (Andy Hay) will play as you arrive in the Drivers Club for an aperitif of Scottish Gin and Tonic. As is tradition, everyone will then be invited to take their seats as the Haggis is presented to the sound of the Great Highland Bagpipe for the toast and address to take place. To round off the evening a glass of Glenmorangie Malt will be served as a digestif for guests to enjoy after indulging in our delectable 4-course menu. Guests are invited to select from our extensive wine list to compliment the supper.

SATURDAY 23RD JANUARY, £100 PER PERSON

THE YEAR OF THE OX

In Chinese culture, the Ox is a valued animal owing to its positive characteristics and as we open the door to the Chinese New Year, we endeavour to deliver you a more prosperous and positive 2021. As characterised by people born into the Year of the Ox, our chefs will put their heart and soul into preparing a mouth-watering Chinese banquet. Once seated, all guests will be presented with a Fortune Cookie, which we encourage you to break open and embrace the exciting outlook it predicts. To accompany the menu, we have sourced a selection of Chinese Gin and Chinese Bottled Beers which will be available on the night, alongside our in-house drinks and wine list.

FRIDAY 12TH FEBRUARY, £30 PER PERSON

UNDER THE SEA

Submerge yourself in an evening of irresistible seafood, all locally sourced from the north coast shoreline and carefully crafted into a tantalising tasting menu. Seafood is renowned for its light, delicate and flavoursome qualities, so we are delighted to present six seafood elements which have carefully been chosen to showcase the delights of the sea. We have pre-selected a perfect dry, clean and crisp Sauvignon Blanc to accompany your meal, with half a bottle per person included. We hope this "catches" your attention, we have you "hooked" and leave you wanting to reserve your "plaiice".

FRIDAY 26TH FEBRUARY, £40 PER PERSON

THE BEST OF YORKSHIRE

Ey-Up and welcome to our penultimate dinner in the series. We've carefully chosen some reyt good scran for you to enjoy in seven small plate dishes, now we don't normally do small in Yorkshire, but trust us when we say these dishes will be big on flavour and we always need room for an extra pint (or two). To kick off the night in true Yorkshire spirit, we've got a couple of legendary local drinks (Black Sheep or Mason's Gin) for you t'choose from and we've always got a well-stocked bar. NahThen, less of the faffing and secure your booking!

FRIDAY 12TH MARCH, £35 PER PERSON

STEAK NIGHT

Back by popular demand, with bigger and better steaks than ever before! To start the evening, you can revel in our sharing platter of tasty classics, before indulging in the main event which is a choice of either a fillet, ribeye, or sirloin steak. All our steaks are supplied from a renowned family owned butcher based in Kirkby Malzeard, North Yorkshire and for generations they have taken great pride not only in the provenance of the meat, but in the dry-ageing process which requires the steak to hang for 30 days in Himalayan salt chambers to develop texture and flavour. We have a range of appetising side dishes to accompany your choice of steak and for those who can squeeze in a sweet treat, there is also a scrumptious selection of puddings.

FRIDAY 26TH MARCH, £45 PER PERSON

BOWCLIFFE SUNDAY LUNCH IS BACK!

JANUARY & FEBRUARY, £45 PER PERSON / £15.00 PER CHILD

COLD DRINKS

FEVER-TREE Ginger Ale, Ginger Beer, Lemonade, Soda Water, Light Tonic, or Tonic	200 ML	2.2
COCA-COLA Coca-Cola or Diet Coke	330 ML	2.3
T-TOTAL Non-alcoholic G & T		2.90
APPETISER	275 ML	3
FROBISHER'S Orange, Apple, Cranberry, or Tomato	250 ML	3.1
FENTIMANS Dandelion & Burdock 275ML		3.7
HARROGATE SPA WATER Still or Sparkling	330 ML/750 ML	2 / 3.5

HOT DRINKS

	REG	LRG		REG	LRG
ESPRESSO Rich and intense, dark aromatic short coffee <i>Single or Double</i>	2.75	3.1	AMERICANO Aromatic espresso and hot water served long, with or without milk	2.75	3.1
CAFFÈ LATTE Velvety smooth steamed milk, topped up with aromatic espresso +.25 FOR A SYRUP HOT (HAZELNUT, VANILLA OR GINGERBREAD)		3.25	CAFFÈ MACCHIATO Aromatic espresso, topped with foamed milk		2.95
CAPPUCCINO Mixture of aromatic espresso, steamed milk topped with foam		3.25	FLAT WHITE Aromatic espresso, with velvety micro-foam		3.25
MOCHA A full mug of indulgent coffee blended with chocolate containing over 30% Swiss cocoa powder and frothy milk		3.25	HOT CHOCOLATE A rich hot chocolate topped with chocolate sprinkles		2.95
YORKSHIRE TEA English Breakfast	2.5	3.7	TEA FORTE English Breakfast, Decaffeinated English Breakfast, Earl Grey, Chamomile Citron, Moroccan Mint, African Solstice, or Blueberry	2.75	3.95

BOTTLED BEERS

ESTRELLA DAMN	3.9
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PERONI NASTRO AZZURO	3.6
CORONA	3.9
BLACK SHEEP	5

WINE RECOMMENDATIONS

BIN	WHITE	125ML	175ML	BOT.
1	LE CHARME SAUVIGNON BLANC, 2018, LANGUEDOC, FRANCE	5	6.25	25
20	BOURGOGNE CHARDONNAY, 2013, CHANSON	5	6.5	31
4	CHABLIS, VIELLE VIGENES, 2017, DOMAINE TESTUT, FRANCE	6.5	8	32
BIN	RED	125ML	175ML	BOT.
29	NERO D'AVOLA, IL BARROCCIO ROSSO, SICILY	5	6.25	25
25	PINOT NOIR, 2018, LES ARGELIERES, LASSERRE, FRANCE	5	6.25	26
27	RIOJA VEGA, CRIANZA, 2016, RIOJA			28
BIN	ROSE	125ML	175ML	BOT.
1	GRANBEAU ROSE, LANGUEDOC-ROUSILLON, FRANCE	5.5	7	27

BREAKFAST OPTIONS

AVAILABLE FROM 8.30 – 11.15 AM

BOWCLIFFES' BIG BREAKFAST	10
Bacon, sausage, beans, fried egg, mushroom, tomato and toast.	
BOWCLIFFES' HEALTHY OPTION	8.5
Fruit bowl with yoghurt, gluten free granola and croissants served with orange marmalade and strawberry jam.	
PRICE INCLUDES TEA, AMERICANO OR ORANGE JUICE	
BACON SANDWICH	5.25
Grilled dry-cured bacon, served in a soft white roll or ciabatta ADD AN EGG +1.5	
SAUSAGE SANDWICH	5.95
Grilled Yorkshire sausages, served in a soft white roll or ciabatta ADD AN EGG +1.5	
NOD TO WELLNESS	6.25
Smashed avocado on sourdough toast, poached hen's eggs ADD DRY-CURED BACON, SMOKED SALMON OR PORTOBELLO MUSHROOM +2	
TOAST	2.45
Sourdough toast, served with butter and preserves, honey, strawberry jam or marmalade	
PORRIDGE	3
Sweet or salted rolled oats, topped with fresh berries and a drizzle of honey	

SALADS

POTTING SHED SALAD	6.95
Toasted corn, mixed herbs, garbanzo beans, avocado, cherry tomatoes, blueberries, pumpkin seeds and apple cider dressing	
CAESAR SALAD	6.95
Crisp Parma ham, gem lettuce, parmesan shavings, sour dough croutes and homemade Caesar dressing	
GRAINS, NUTS & SEEDS	6.95
Black rice, quinoa, toasted hazelnuts and cashews, pumpkin and sunflower seeds, mixed salad leaves, mango, cherry tomatoes and basil pesto	
SALAD TOPPINGS	+2
HERB POACHED SALMON	
CHARCOAL ROAST CHICKEN	
GOATS CHEESE	

COLD SANDWICHES

HONEY ROAST YORKSHIRE HAM	6.50
Thick cut Yorkshire Ham, Mature cheddar cheese, Branston pickle and mixed salad leaves	
CHARCOAL ROASTED CHICKEN	6.50
Sliced avocado, basil pesto, mixed leaves and parmesan shavings	
GREEN GODDESS	6.50
Soft goats' cheese, avocado, cucumber, bean sprouts, tomatoes, gem lettuce, roast garlic, with green herb and pine nut mayonnaise	
OAK ROAST SALMON	6.50
Cucumber, citrus cream cheese chives and rocket leaves	

ALL SANDWICHES CAN BE SERVED IN A CHOICE OF SOFT WHITE ROLL, TORTILLA WRAP OR CIABATTA

YOU MIGHT ALSO LIKE TO ADD A SMALL SOUP FOR £1.50

SEASONAL SOUP OF THE DAY	5.5
Served with sour dough cob & salted English butter	

HOT SANDWICHES

CROQUE MONSIEUR	9.75
Yorkshire ham, melting gruyere cheese, Dijon mustard, tomato chutney and skin on fries	
BOWCLIFFE STEAK BURGER	10.5
Dry aged beef burger, toasted brioche bun, gruyere cheese, smoked streaky bacon, tomato, crisp gem lettuce and skin on fries	
LEMON & BLACK PEPPER FISH FINGER SANDWICH	10.5
Tartar sauce, sliced tomato, crisp gem lettuce, toasted brioche bun and skin on fries	

SWEET TREATS

BROWNIES	2.8
Gluten Free – Please ask a member of staff for the brownie flavour	
FLAPJACK	2.8
CAKE OF THE WEEK	2.95
Please ask a member of staff for our cake of the week	

DRIVERS CLUB CLASSICS

30 DAY DRY AGED SIRLOIN STEAK	22
Skin on fries, roast tomato and peppercorn sauce	
BUTTER POACHED LOBSTER	¼ LOBSTER 18 ½ LOBSTER 36
Fennel and champagne risotto, keta caviar, foaming lobster bisque emulsion and pea tendrils	
CONFIT SHOULDER OF YORKSHIRE LAMB	16.95
Creamy mash potato, tarragon dusted baby carrots and garden greens	
SMOKED HADDOCK, SALMON & COD FISHCAKE	9.95
creamed leeks and capers, parsley and lemon	
SAUTÉD WILD MUSHROOMS PASTA	11.95
Fresh egg pasta, creamy cep and tarragon sauce, parmesan crisps, rocket leaves	

SIDES

ALL SIDES ARE CHARGED AT £3.00

BUTTERED GARDEN GREENS
MIXED SALAD
House dressing
TENDER STEM BROCCOLI
TRIPLE COOKED CHIPS
SKIN ON FRIES
SWEET POTATO FRIES

TO FINISH

CREAMY LEMON POSSET	£5.50
Seasonal berries, raspberry and sorrel sorbet and pink peppercorn meringues	
SEASONAL FRUIT CRUMBLE	£5.50
Brown sugar and rolled oat topped, served with traditional custard	
70% DARK CHOCOLATE FONDANT	£5.50
Melting centre, passion fruit, seasonal berries, and Madagascan vanilla ice cream	

BOWCLIFFE CHEESE BOARD

A SELECTION OF CHEFS FAVOURITE CHEESES	£8.50
Served with biscuits, chutney, and fruit	
KEENS	
Mature cheddar	
SMOKED LINCOLNSHIRE POACHER	
DUKE OF WELLINGTON	
Yorkshire blue cheese	
KIDDERTON ASH	
Ash rolled goats' cheese	