



Monday - Friday, 8.30 am - 5:00 pm
 Excluding Bank Holidays
 Call your order through on
 01937 840018

Card Payment over the phone
 Or
 Charged to your Members Card

PIT STOP 'GRAB 'N' GO'

BREAKFAST *Served 8.30 am - 11:15 am*

BACON SANDWICH Grilled dry-cured bacon, served in a sliced white or granary roll	4.25
SAUSAGE SANDWICH Grilled Yorkshire sausages, served in a sliced white or granary roll	4.75
NOD TO WELLNESS Smashed avocado on sourdough toast, poached hen's eggs ADD DRY-CURED BACON, SMOKED SALMON OR PORTOBELLO M'ROOM +2	4.75
FRESHLY BAKED CROISSANTS Served with butter and preserves ADD DRY-CURED BACON, & CHEESE +2	3.5
TOASTED TEACAKE Served with butter and preserves	3
TOAST Sourdough toast, served with butter and preserves, honey, strawberry jam or marmalade	2.45
PORRIDGE Sweet or salted rolled oats, topped with fresh berries and a drizzle of honey	3

LUNCH *Available from midday - 2:15pm -*

SEASONAL SOUP OF THE DAY Changes like the chef's mood, served with crusty bread	3.5
SANDWICHES & WRAPS <i>Served on sliced white or granary bloomer or a toasted tortilla wrap. Gluten free bread also available.</i>	
HONEY ROAST YORKSHIRE HAM Thick cut Yorkshire Ham, Mature cheddar cheese, homemade chutney and mixed salad leaves	5.95
HERB ROASTED CHICKEN Sliced avocado, basil pesto, tomato and mixed leaves	5.95
AUSTIN 7 (V) Houmous, tomato, avocado, roast pepper, shredded carrot, mixed leaves, and pickled red onions	5.95
COLD ROAST BEEF Rocket leaves pickled red onions and horseradish.	5.95
HOT ROAST BEEF Rich gravy, sticky onions, and horseradish in a soft white roll.	6.95
CRISPY CHICKEN Roast garlic mayonnaise, chefs' spicy sauce, tomato, avocado, and gem lettuce served with skin on fries	9.5
CROQUE MONSIEUR Yorkshire ham, melting gruyere cheese, Dijon mustard, tomato chutney and skin on fries	9.5
BOWCLIFFE DRY AGED BEEF BURGER Toasted brioche bun, gruyere cheese, smoky bacon, tomato and lettuce with skin on fries	11.45

SIDES

BOWCLIFFE TRIPLE-COOKED CHIPS	2.50
SKIN-ON-FRIES	2.50
SWEET POTATO FRIES	2.50

SALADS

HEIRLOOM TOMATO SALAD (V) Buffalo mozzarella cheese, rocket leaves, avocado, roast peppers, croutons and Potting Shed basil leaves, aged balsamic vinegar and Wharfe Valley rapeseed oil dressing	6.95
CAESAR SALAD Crisp Parma ham, gem lettuce, parmesan shavings, sour dough croutes and homemade Caesar dressing	6.95
COBB SALAD Chopped lettuce, hard-boiled egg, blue cheese, tomato, avocado, chives, and crispy Parma ham served with red wine vinaigrette	6.95
SUPERFOODS SALAD (V) Quinoa, mixed baby leaves, blueberries, tomato, dried cherries, feta cheese, roasted walnuts and sunflower seeds, lemon, and green kale pesto	6.95

ADD CHICKEN, SALMON OR HERB CRUMBED HALLOUMI TO YOUR SALAD +2

CAKES AND TREATS

ASSORTED CONFECTIONERY	1.80 - 3.50
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DRINKS

SOFT DRINKS

FEVER-TREE Ginger Beer, Lemonade, Soda Water, Ginger Ale, Elderflower, Light Tonic, or Tonic	200 ML	1.85
COCA COLA/DIET COKE	330 ML	1.90
APPLETISER	275 ML	2.50
FROBISHERS Orange, Apple, Cranberry, or Tomato	250 ML	2.60
HARROGATE SPA WATER	330 ML	2
ICED COFFEE Aromatic espresso, cold milk, ice		2.30

HOT DRINKS

AMERICANO Aromatic espresso and hot water served long, with/without milk		2.60
CAFFÈ LATTE Velvety smooth steamed milk, topped up with aromatic espresso ADD CARAMEL, HAZELNUT, OR VANILLA SYRUP		2.75 +45
CAPPUCCINO Mixture of aromatic espresso, steamed milk topped with foam		2.75
MOCHA A full mug of indulgent coffee blended with chocolate containing over 30% swiss cocoa powder and frothy milk		2.75
HOT CHOCOLATE A rich hot chocolate topped with chocolate sprinkles		2.95
TEA YORKSHIRE TEA or TEA FORTÉ <i>English Breakfast, Decaffeinated English Breakfast, Earl Grey, Chamomile Citron, Moroccan Mint, African Solstice, or Blueberry Merlot</i> If you have a food allergy or intolerance, please advise one of the team upon placing your order.		2.10/2.30