

WHATS ON AT BOWCLIFFE HALL

BOWCLIFFE EVENTS AND NEWS

NORTHERN GARDENING SCHOOL

The team at Northern School of Gardening love to share our passion and knowledge of gardening and we look forward to welcoming you to one of our courses in the near future.

We offer a range of practical, informative gardening courses throughout the year. All courses have the aim of inspiring our guests, leaving them excited and armed with secrets of gardening and the enthusiasm to help transform their own gardens.

OUR COURSES

NEW GARDENING KID ON THE BLOCK

YEAR-ROUND VEGETABLE GROWING

THE ART & CRAFT OF GARDENING

CREATING ALL YEAR COLOUR IN YOUR GARDEN

CONTAINER GARDENING MASTERCLASS

THE ART OF LANDSCAPE SKETCHING WITH ALISTAIR BALDWIN

PAINTING WITH PLANT BY ALISTAIR BALDWIN

TO FIND OUT MORE VISIT: WWW.THENORTHERNSCHOOLOFGARDENING.COM

THE YORKE ARMS COUNTRY HOUSE

Looking for the perfect location for a private celebration, work meeting or family staycation? For all enquires, contact our team via privatehire@theyorkearms.co.uk

STAYCATION

The Yorke Arms is the perfect destination for a staycation. In addition to their chosen room combination, guests will have exclusive use of comfortable sitting rooms, a fully stocked bar, a house host who will help with any requests throughout the stay, and a chef who will cater for all requirements. Guests will pre-book their catering requirements and with housekeeping visiting daily, they can be assured they won't lift a finger throughout their stay. The team are also able to organise activities, utilising the best that God's county's playground has to offer. The team will work with the guests to ensure that their every need is taken care of. From BBQs in the courtyard, to fine dining tasting menus in the formal dining room, every request and preference can be catered for. Let's face it, self-catering doesn't always give everyone the break that they deserve!

EXCLUSIVE PRIVATE HIRE

Large houses to rent for parties can be hard to come by. Whether you are celebrating a wedding, birthday, anniversary or just Thursday we can flexibly accommodate all occasions, and it's completely up to you how you use it. We will have staff on site, but they will not tell you when to go to bed or when to get up. If you want to party all night and all day, fine with us! The key thing is to have fun on your terms, with our staff doing all the organising and clearing up for you. The only limit to your party is your imagination and a couple of rules because we must, and of course any applicable government restrictions.

CORPORATE STAYS

Team away days and corporate stays are perfectly positioned at The Yorke Arms. Despite our rural location the site boasts excellent wifi. Our dining room can be set up either theatre, classroom, or boardroom style, and we can provide stationery and equipment to suit you, as well as a little well-equipped office should you require some late-night working or a bit of privacy. Plus, our team will take care of all the planning for you, so that when the work's over, the play can begin.

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		2.9
APPETISER	275 ML	3
FROBISHER'S Orange, Apple, Cranberry, or Tomato	250 ML	3.1
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
ESTRELLA DAMN FREE	2.9
PERONI NASTRO AZZURO	3.6
CORONA	3.9
BLACK SHEEP	5

RECOMMENDATIONS

GIN OF THE MONTH Elderflower gin, Fever-tree Tonic, served over ice with a lime wedge	7.5
APEROL SPRITZ Aperol, Prosecco, topped with soda water, served over ice with an orange slice.	8.95
HUGO Elderflower liquor, prosecco, and soda water, served with mint leaves	8
BELLINI Prosecco served with a choice of liquors, Peach or Raspberry.	8

BREAKFAST OPTIONS

AVAILABLE FROM 8.30 – 11.15 AM

BOWCLIFFES' BIG BREAKFAST 11.5

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 sliced white or granary roll
ADD AN EGG +1.5

SAUSAGE SANDWICH 5.95

Grilled Yorkshire sausages, served in a sliced white or granary roll
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

FRESHLY BAKED CROISSANTS 3.5

Served with butter and preserves
ADD DRY-CURED BACON, & CHEESE +2

TOASTED TEACAKE 3

Served with butter and preserves

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

HEIRLOOM TOMATO SALAD (V) 6.95

Buffalo mozzarella cheese, rocket leaves, avocado, roast peppers, croutons and Potting Shed basil leaves, aged balsamic vinegar and Wharfe Valley rapeseed oil dressing

CAESAR SALAD 6.95

Crisp Parma ham, gem lettuce, parmesan shavings, sour dough croutes and homemade Caesar dressing

ROAST SPICED CHICKPEA SALAD (V) (GF) 6.95

Avocado, mozzarella, cherry tomatoes, chives and mixed leaves, toasted pine nuts, lemon wedge and house dressing

CRUNCHY BEANSPROUTS SALAD (V) (GF) 6.95

Shredded carrot and mooli, edamame beans, pickled red onions, avocado and mango, soy ginger and lime dressing

SALAD TOPPINGS +2

HERB ROAST SALMON

HERB ROAST CHICKEN

HERB CRUMBED HALLOUMI (V) (GF)

OPENING HOURS

BREAKFAST 8.30AM – 11:15AM

LUNCH 12PM – 2:15PM

THE BOWCLIFFE DRIVERS CLUB CLOSES AT 5PM

ALL SANDWICHES CAN BE SERVED IN A CHOICE OF SLICED WHITE OR GRANARY BLOOMER OR A TOASTED TORTILLA WRAP. GLUTEN FREE BREAD IS AVAILABLE.

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

SEASONAL SOUP OF THE DAY 5.5

Served with sour dough cob and salted English butter

COLD SANDWICHES

HONEY ROAST YORKSHIRE HAM 5.95

Thick cut Yorkshire Ham, Mature cheddar cheese, homemade chutney, and mixed salad leaves

MEXICAN CHICKEN 5.95

Roast pepper, tomato, avocado, sweetcorn slaw, crisp gem lettuce and cajon spiced mayonnaise

HERB WHIPPED GOATS' CHEESE (V) 5.95

Herb whipped goats' cheese, sliced apple, celery, radish and rocket leaves

COLD ROAST BEEF 5.95

Salted butter, English mustard, pickled red onions and rocket leaves

HOT SANDWICHES

HOT ROAST BEEF 6.95

Rich gravy, sticky onions, and horseradish in a soft white roll.

CROQUE MONSIEUR 9.5

Yorkshire ham, melting gruyere cheese, Dijon mustard, tomato chutney and skin on fries

CRISPY CHICKEN (GF) 9.5

Roast garlic mayonnaise, chefs' spicy sauce, tomato, avocado, and gem lettuce served with skin on fries

BOWCLIFFE DRY AGED BEEF BURGER 11.45

Toasted brioche bun, gruyere cheese, pickled red onions, smoky bacon, tomato, and lettuce with skin on fries

SWEET TREATS

BROWNIES (GF) 3

Please ask a member of staff for the brownie flavour
ADD A BALL OF ICE CREAM AND SUMMER BERRIES +2

FLAPJACK, ROCKY ROAD AND MILLIONAIRES SHORTBREAD 3

CAKE OF THE WEEK 3.5

Please ask a member of staff for our cake of the week.

DRIVERS CLUB CLASSICS

CLUB SNACKS

SALMON PAKORA (GF) 4

Chickpea batter, mint yoghurt, baby coriander

HERB CRUMB LAMB SHOULDER (GF) 4

English mustard or mint sauce

WILD MUSHROOM & YORKSHIRE BLUE CHEESE ARRANCINI (V) (GF) 4

Parsley and roast garlic mayonnaise

TO FOLLOW

ROAST NORTH SEA COD (GF) 17

Sautéed ratte potatoes, spinach and cherry tomatoes, creamy lobster bisque sauce

HERB ROASTED SALMON (GF) 16

Asparagus spears, saffron rice, roast garlic and tomato sauce, parmesan crisps

LEMON AND BASIL PASTA (V) 11.5

Cream sauce, sundried tomatoes, roast pepper and broccoli, toasted hazelnuts

FREE RANGE CHICKEN BREAST (GF) 14.95

Speckled green lentils, zhoug, baby fennel and carrots, coconut yoghurt and baby coriander

8oz 28 DAY DRY AGED RIBEYE STEAK (GF) 26

Skinny fries, roast tomato, portobello mushroom and chefs' peppercorn sauce

SIDES

TENDER STEM BROCCOLI 3

TARRAGON DUSTED CHANTENAY CARROTS 3

TRIPLE COOKED CHIPS 3

Roast garlic aioli

SKIN ON FRIES 3

Roast garlic aioli

SWEET POTATO FRIES 3

Roast garlic aioli

TO FINISH

SUMMER FRUIT CRUMBLE 6

Brown sugar and rolled oat topping, served with traditional custard

MANGO AND LIME PARFAIT (GF) 6

Coconut and pistachio, mango and lime compote

CHEFS CHEESE BOARD 8

Mature cheddar cheese, Duke of wellington blue cheese, Kidderton Ash goats' cheese and smoked Lincolnshire poacher. Served with fig chutney, crackers, and grapes. Gluten free crackers available.

FISH AND CHIP FRIDAYS

Pre order fish, chips, mushy peas, bread and butter and a good old Yorkshire brew available every Friday between 12pm and 2:15pm from the Bowcliffe Drivers Club.

£12.00 PER PERSON