

WHAT'S ON AT BOWCLIFFE

BOWCLIFFE EVENTS AND NEWS

HOMAGE TO FROMAGE

In the first event of our dinner series, we're paying homage to National Cheese Appreciation Day. Back by popular demand, there's something new on the menu for our classic Bowcliffe Steak Night: cheese. Wake up your tastebuds with our sharing White Bluemin board before indulging in the main event: a carved sirloin steak and a wide variety of delicious sides. All our steaks are supplied by our renowned family-owned butcher, based in Kirkby Malzeard, North Yorkshire. 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. To round off this taste sensation, revel in a Yorkshire cheeseboard, served with a glass of Port, courtesy of Shepherds Purse in Thirsk. Book now to avoid disappointment. It's feta to be safe than sorry...

WHEN: FRIDAY 21ST JANUARY 2022, TABLE RESERVATIONS BETWEEN 7PM AND 8PM.
COST: £80.00 PER PERSON, INCLUDES A DRINK ON ARRIVAL AND A BOTTLE OF RED WINE

PIE NIGHT

You ask, we deliver. Our Pie Night returns to the Drivers' Club this February with some carefully chosen reet good scran! Our chefs have perfected their homemade pie recipes with stunning side dishes. As you know, small isn't a word we use in Yorkshire, so trust us when we say these pies will be big on flavour and size. Just save some room for a pint or two of the good stuff.

A selection of desserts will also be available for you to order on the night, along with a variety of Yorkshire Ales. Book now to secure your slice of pie.

WHEN: FRIDAY 4TH FEBRUARY 2022, TABLE RESERVATIONS BETWEEN 6PM AND 8:30PM.
COST: £19.50 PER PERSON OR £24.50 TO INCLUDE A DESSERT

AN EVENING OF WHISKY

Join us for a 5-course whisky infused menu in the comforting surroundings of our art-deco Ballroom. Arrive promptly at 7pm to enjoy our selection of club snacks and aperitif, all of which will be served in the Drivers' Club before you take your seats.

We've carefully chosen our mouth-watering menu to suit those who enjoy a dram or two.

To finish, you will have the choice of either an Irish coffee or single malt on the rocks. You can even sit back on our Drivers' Club terrace and indulge in our cigar selection. Come and join us for good old knees up and a wee nip of whisky!

WHEN: FRIDAY 4TH MARCH 2022, TABLE RESERVATIONS BETWEEN 7PM AND 8:30PM.
COST: £75.00 PER PERSON

MOTHER'S DAY AFTERNOON TEA

Set in the exclusive Drivers' Club, the perfect location to spoil your mum this Mother's Day. Enjoy our delightful afternoon tea with a selection of our favourite sandwiches, with plenty of sweet treats on offer for those with a sweet tooth.

All tables must be pre-booked with all table reservations taken via the Drivers' Club – please call them directly on **01937 840018**. Payment will be taken at the time of booking.

WHEN: FRIDAY 25TH MARCH 2022, TABLE RESERVATIONS BETWEEN 2PM AND 4PM.
COST: £30.00 PER PERSON OR £37.50 WITH A GLASS OF FIZZ

MOTHER'S DAY SUNDAY LUNCH

Say thank you this Mother's Day with a delectable three-course lunch in the elegant surroundings of The Bowcliffe Estate.

After a red-carpet arrival and a glass of fizz, you will be shown to your table to enjoy a delicious, seasonally created menu for the whole family.

As a special thank you to all Mums, they will receive an exclusive Bowcliffe gift to take home and enjoy.

WHEN: SUNDAY 27TH MARCH 2022, TABLE RESERVATIONS BETWEEN 12PM AND 3PM.
COST: £45.00 PER PERSON

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

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.

COLD DRINKS

FEVER-TREE Ginger Ale, Ginger Beer, Lemonade, Soda Water, Light Tonic, or Tonic	200 ML	2.3
COCA-COLA Coca-Cola or Diet Coke	330 ML	2.5
T-TOTAL Non-alcoholic G & T		3.5
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 / 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)		3.5	CAFFÈ MACCHIATO Aromatic Espresso, topped with foamed Milk		3.25
CAPPUCCINO Mixture of Aromatic Espresso, steamed Milk topped with foam		3.5	FLAT WHITE Aromatic Espresso, with velvety Micro-foam		3.70
MOCHA A full mug of indulgent Coffee blended with Chocolate containing over 30% Swiss Cocoa Powder and frothy Milk		3.65	HOT CHOCOLATE A rich Hot Chocolate topped with Chocolate Sprinkles		3.10
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	4.5
ESTRELLA DAMN FREE	3.2
PERONI NASTRO AZZURO	4.5
CORONA	4.5
BLACK SHEEP	5.25

WINE RECOMMENDATIONS

	125ML	175ML	BOT.
RED PINOT NOIR, LES ARGÉLIERES 2018, LASSERRE, LANGUEDOC 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.	5.75	7	26
WHITE LE CHARME 2018, IGP PAYS DU GERS, LANGUEDOC, FRANCE 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.	5	6.75	25
SPARKLING GEORGE GARDET, BRUT TRADITION, CHAMPAGNE, FRANCE We believe this non-vintage Champagne is superior to many Grande Marques. It has won many awards and is the Champagne of choice in the House of Commons.			48

OPENING HOURS
 BREAKFAST 8.30AM – 11:15AM
 LUNCH 12PM – 2:15PM
 THE BOWCLIFFE DRIVERS' CLUB CLOSES AT 5PM

ALLERGEN INFORMATION IS AVAILABLE. PLEASE ASK YOUR SERVER FOR DETAILS.

BREAKFAST OPTIONS

AVAILABLE FROM 8.30 – 11.15 AM

BOWCLIFFE'S BIG BREAKFAST Bacon, Sausage, Beans, Fried Egg, Mushroom, Tomato, and Toast. PRICE INCLUDES TEA OR AMERICANO	12
BACON SANDWICH Grilled Dry-cured Bacon, served in a sliced White or Granary Roll ADD AN EGG +1.5	5.95
SAUSAGE SANDWICH Grilled Yorkshire Sausages, served in a sliced White or Granary Roll ADD AN EGG +1.5	6.5
NOD TO WELLNESS Smashed Avocado on Sourdough Toast, Poached Hen's Eggs ADD DRY-CURED BACON, SMOKED SALMON OR PORTOBELLO MUSHROOM +2	7.50
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	3
PORRIDGE Sweet or Salted Rolled Oats, topped with fresh Berries and a drizzle of Honey	3

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. To book a table, please call the Drivers' Club direct on 01937 840018
£12.00 PER PERSON

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 Thick cut Yorkshire Ham, mature Cheddar Cheese, homemade Chutney, and mixed Salad Leaves.	5.95
ROAST FREE RANGE YORKSHIRE CHICKEN Sliced Avocado, Basil Pesto, Roast Garlic and Parmesan Mayonnaise	5.95
GREEN GODDESS (VE) Roast Garlic, Avocado and Green Herb Mayonnaise, Crisp Lettuce, Cucumber, Sprouts, Avocado and Green Onions.	5.95
TUNA MAYONNAISE Crisp Green Salad and Hard-boiled Egg	5.95
HERB WHIPPED GOATS' CHEESE (V) Avocado, Pickled Black Figs, Roast Seed Mix, Roquet Leaves and aged Balsamic Glaze <i>Contains Nuts</i>	5.95

HOT SANDWICHES

FISH FINGER SANDWICH GF crumbed Haddock, Tartar Sauce and Roquet Leaves, served with Skin on Fries	9.5
BOWCLIFFE DRY AGED BEEF BURGER Toasted Brioche Bun, Gruyere Cheese, Pickled Red Onions, Smoky Bacon, Tomato, and Lettuce served with Skin on Fries	12
CROQUE MONSIEUR Dijon Mustard, Yorkshire Ham, Béchamel Sauce and melting Gruyere Cheese in toasted Sour Dough. Served with Skin on Fries	9.5
PORTOBELLO MUSHROOM (V) Portobello Mushroom and Stout Braised Onion Toasted Sandwich, melting Brie and Gruyere Cheese. Served with Skin on Fries.	9.5
SWEET CHILLI Crispy <i>GF</i> Chicken Strips or GF Panko Crumb Halloumi sliced Cucumber, crisp Gem Lettuce, sliced Tomatoes and Sweet Chilli sauce served with Skin on Fries.	9.5

WINTER SALADS

WARM BEETROOT, ALMOND AND PEAR SALAD (V) (GF) Mixed Salad Leaves, shaved Manchego, and Sherry Vinegar dressing. <i>Contains Nuts</i>	6.95
ORECCHIETTE PASTA SALAD (V) (GF) Crumbling Yorkshire Fettle, Basil Leaves, Roast Peppers, Cherry Tomatoes, Roquet Leaves and a Red Wine Caper dressing	6.95
QUINOA SALAD (VE) (GF) Roasted seasonal Squash, Dried Cranberries, Carrot Ribbons, Hazelnuts, and Pickled Red Onions <i>Contains Nuts</i>	6.95
THAI NOODLE SALAD (VE) (GF) Crunchy Vegetables, Soba Noodles, creamy Peanut Sauce, Chilli Lime and Coriander and chopped Crunchy Peanuts. <i>Contains Nuts</i>	6.95
CAESAR SALAD Crisp shards of Parma Ham, Parmesan Cheese, Croutons, and homemade Caesar Dressing. <i>Not Vegetarian</i>	6.95
SALAD TOPPINGS	+2
HERB ROAST SALMON	
HERB ROAST FREE RANGE YORKSHIRE CHICKEN BREAST	
PANKO CRUMBED HALLOUMI (V) (GF)	

SIDES

TRIPLE COOKED CHIPS Roast Garlic and Parsley Mayonnaise	3
SKIN ON FRIES Roast Garlic and Parsley Mayonnaise	3
SWEET POTATO FRIES Roast Garlic and Parsley Mayonnaise	3

SWEET TREATS

BROWNIES (GF) Please ask a member of staff for the Brownie flavour ADD A BALL OF ICE CREAM AND WINTER BERRIES +2	3
HOMEMADE FLAPJACK	3
MILLIONNAIRES SHORTBREAD	3
ROCKY ROAD	3
CAKE OF THE DAY WHY NOT ADD A SPECIALITY COFFEE FOR JUST £2.75?	3
CHEFS SEASONAL FRUIT CRUMBLE Chefs seasonal Fruit Crumble: Fruit Compote, Rolled Oats and Brown Sugar topping served with traditional Custard.	5.5