

# WHAT'S ON AT BOWCLIFFE

## BOWCLIFFE EVENTS AND NEWS

### THE YORKE ARMS – RIDERS RETREAT

Join us for our inaugural cycling retreat held in the heart of the Yorkshire Dales at The Yorke Arms, Pateley Bridge. Working with our cycling partners "Struggle Events", we have put together a thrilling weekend for you to enjoy, allowing our guests the opportunities to cycle the roads, used in the Tour de Yorkshire.

Wines are included on Saturday evening, any additional drinks ordered throughout your stay will be added to your bedroom bill to be settled upon check out. To see the itinerary please visit [bowcliffehall.co.uk/events/cycling-retreat-at-the-yorke-arms/](http://bowcliffehall.co.uk/events/cycling-retreat-at-the-yorke-arms/)

**WHEN: FRIDAY 9TH – SUNDAY 11TH SEPTEMBER 2022**

**WHERE: THE YORKE ARMS EVENTS VENUE**

**COST: £500.00 PER PERSON**

### 'CALL MY QUAFF' WINE EVENING

Join us at The Yorke Arms for a wonderfully entertaining evening spent blind taste-testing fantastic wines as part of our 'Call My Quaff' wine event. Wines will be served in pairs, with representatives from our wine merchant, House of Townend, describing each wine according to grape, region, and flavour. The catch – one of these descriptions will be false – is it really a Sauvignon? Does it taste like a New World red to you? It's down to you to guess! Numbers are limited and price includes overnight accommodation and a full English breakfast.

**WHEN: FRIDAY 23RD SEPTEMBER 2022, 5PM CHECK-IN WITH DINNER AT 7PM**

**WHERE: THE YORKE ARMS EVENTS VENUE**

**COST: £175.00 PER PERSON**

### POLISH WINE DINNER

Join us for an exclusive one night stay at The Yorke Arms for our Polish wine dinner, hosted by Adam Michocki, an experienced sommelier who has worked at a variety of Michelin star restaurants alongside our Head of Hospitality Andrew Pratt.

You'll enjoy a 4-course menu with wine pairings and an overnight stay in our fabulous Yorkshire themed bedrooms at The Yorke Arms. After dinner you will then be able to retire to our formal lounge where the bar will be open until 11pm.

**WHEN: FRIDAY 14TH OCTOBER 2022, CHECK IN FROM 5PM, RECEPTION DRINKS AT 7PM, DINNER AT 7:30PM**

**WHERE: THE YORKE ARMS EVENTS VENUE**

**COST: £175.00 PER PERSON**

**INCLUDES DINNER, BED & BREAKFAST**

### GAME DINNER

It's time to indulge. Join us for our Game Dinner and enjoy a magnificent four-course tasting menu full of Yorkshire's finest game and locally sourced produce cooked by Bowcliffe Executive Chef, Darren Collinson and featuring some of the finest wines hand selected from the Bowcliffe cellar. Darren has created a sublime menu for a limited number of guests – who, after an arrival drink will dine in style in the impressive Bowcliffe Drivers' Club. Paired with an incredible wine flight to complement each course, there is no better way.

**WHEN: FRIDAY 21ST OCTOBER 2022, 7PM ARRIVAL**

**WHERE: BOWCLIFFE HALL DRIVERS' CLUB**

**COST: £120.00 PER PERSON**

## COLD DRINKS

<b>FEVER-TREE</b> Ginger Ale, Ginger Beer, Lemonade, Soda Water, Light Tonic, or Tonic	200 ML	<b>2.3</b>
<b>COCA-COLA</b> Coca-Cola or Diet Coke	330 ML	<b>2.5</b>
<b>T-TOTAL</b> Non-alcoholic G & T		<b>3.5</b>
<b>APPETISER</b>	275 ML	<b>3</b>
<b>FROBISHER'S</b> Orange, Apple, Cranberry, or Tomato	250 ML	<b>3.1</b>
<b>HARROGATE SPA WATER</b> Still or Sparkling	330 ML / 750 ML	<b>2 / 5</b>

## HOT DRINKS

	REG	LRG		REG	LRG
<b>ESPRESSO</b> Rich and intense, Dark Aromatic Short Coffee <i>Single or Double</i>	<b>2.75</b>	<b>3.1</b>	<b>AMERICANO</b> Aromatic Espresso and Hot Water served Long, with or without Milk	<b>2.75</b>	<b>3.1</b>
<b>CAFFÈ LATTE</b> Velvety Smooth Steamed Milk, topped up with Aromatic Espresso <b>+.25 FOR A SYRUP HOT (HAZELNUT, VANILLA OR GINGERBREAD)</b>		<b>3.5</b>	<b>CAFFÈ MACCHIATO</b> Aromatic Espresso, topped with Foamed Milk		<b>3.25</b>
<b>CAPPUCCINO</b> Mixture of Aromatic Espresso, steamed Milk topped with Foam		<b>3.5</b>	<b>FLAT WHITE</b> Aromatic Espresso, with Velvety Micro-foam		<b>3.70</b>
<b>MOCHA</b> A Full Mug of Indulgent Coffee blended with Chocolate containing over 30% Swiss Cocoa Powder and Frothy Milk		<b>3.65</b>	<b>HOT CHOCOLATE</b> A Rich Hot Chocolate topped with Chocolate Sprinkles		<b>3.10</b>
<b>YORKSHIRE TEA</b> English Breakfast	<b>2.5</b>	<b>3.7</b>	<b>TEA FORTE</b> English Breakfast, Decaffeinated English Breakfast, Earl Grey, Chamomile Citron, Moroccan Mint, African Solstice, or Blueberry	<b>2.75</b>	<b>3.95</b>

## BOTTLED BEERS

<b>ESTRELLA DAMN</b>	<b>4.5</b>
<b>ESTRELLA DAMN FREE</b>	<b>3.2</b>
<b>PERONI NASTRO AZZURO</b>	<b>4.5</b>
<b>CORONA</b>	<b>4.5</b>
<b>BLACK SHEEP</b>	<b>5.25</b>

## WINE RECOMMENDATIONS

	125ML	175ML	BOT.
<b>RED</b> <b>PINOT NOIR, LES ARGÉLIERES 2018, LASSERRE, LANGUEDOC</b> 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.	<b>5.75</b>	<b>7</b>	<b>26</b>
<b>WHITE</b> <b>LE CHARME 2018, IGP PAYS DU GERS, LANGUEDOC, FRANCE</b> 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.	<b>5</b>	<b>6.75</b>	<b>25</b>
<b>SPARKLING</b> <b>GEORGE GARDET, BRUT TRADITION, CHAMPAGNE, FRANCE</b> 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.			<b>48</b>

## OPENING HOURS

**BREAKFAST 8.30AM – 11:15AM**

**LUNCH 12PM – 2:15PM**

**THE BOWCLIFFE DRIVERS' CLUB CLOSES AT 5PM**

## BREAKFAST OPTIONS

**AVAILABLE FROM 8.30 – 11.15 AM**

### BOWCLIFFE'S BIG BREAKFAST - £12.00

Smoked, dry-cured bacon, Old Spot pork sausage, Doreen's black pudding, slow roast tomato, portabella mushroom, rosti potato, choice of eggs, served with toasted sourdough.

### BACON SANDWICH - £5.95

Grilled, dry-cured bacon served in any of our homemade breads.

**ADD A FRIED EGG +1.5**

### SAUSAGE SANDWICH - £6.50

Grilled Old Spot Yorkshire sausages, served in any of our homemade breads.

**ADD A FRIED EGG + £1.50**

### SMOKED SALMON MUFFIN - £9.50

Staals of Beverley smoked salmon, copper Maran poached egg, spinach on a toasted, buttered muffin with lemon and caviar hollandaise.

### POACHED EGGS ON SOURDOUGH - £8.00

Two Copper Maran poached eggs on toasted, seeded sourdough, with spinach, dry-cured Yorkshire Ham, and chipotle hollandaise.

### SHASHSHUKA (V) - £8.00

Baked eggs in a rich tomato sauce with peppers, onion and smoked paprika, with fresh chilli, sour cream, and toasted sourdough.

### SMASHED AVOCADO TOAST (V) - £7.00

Smashed avocado and Heritage cherry tomatoes on toast multi-seed granary bread, with basil and a drizzle of extra virgin olive oil.

**ADD TWO POACHED EGGS + £2.00**

**ADD SMOKED SALMON + £2.50**

**ADD DRY-CURED SMOKY BACON + £2.00**

### CINNAMON FRENCH TOAST (V) - £4.50

Cinnamon-infused French toast, served with thick Greek Yogurt, honey and new season's berries.

## BOWCLIFFE DESSERT BAR

### SCONES - £2.50

Freshly baked fruit scones with clotted cream and strawberry jam.

### CAKE OF THE WEEK - £2.50

### MERINGUE - £3.00

Giant meringue with whipped Chantilly cream and macerated summer fruits.

### BROWNIE - £3.00

Chocolate brownie with white chocolate ice-cream and raspberries.

### HOT DESSERT OF THE DAY - £3.00

Our hot dessert of the day served hot with vanilla custard.

## SOUP OF THE DAY

**PLEASE ASK YOUR SERVER FOR THE SOUP OF THE DAY.**

### SEASONAL SOUP OF THE DAY - £5.50

Served with Sour Dough Cob and Salted English Butter

## COLD SANDWICHES

**SERVED ON ANY OF OUR HOMEMADE BREADS**

### THE REUBEN - £6.25

Sun-dried tomato and basil ciabatta filled with salt beef, sauerkraut, Swiss cheese, gherkin, ranch dressing, beef tomato and watercress.

### GREENLAND PRAWN COCKTAIL - £6.50

Greenland prawns enveloped in cocktail sauce with cucumber, gem lettuce, boiled egg, and avocado.

### DOUBLE EGG AND DIJON (V) - £5.95

Free range double egg, Dijon mayonnaise, heritage tomato and mustard cress.

### THE YORKSHIRE PLOUGHMANS - £6.25

Dry-cured honey roast ham, Wensleydale, Blacksheep Ale fruit chutney, pickles, and potting shed garden leaves.

## HOT SANDWICHES

**ALL SERVED WITH SKIN ON FRIES**

### FISH BUTTY - £9.50

Yorkshire Ale battered pollock on a brioche roll with dill pickles and tartare sauce with charred lemon.

### MEDITERRANEAN HALLOUMI WRAP (V) - £7.95

Mediterranean halloumi with houmous, roasted red peppers, BBQ aubergine and tzatziki in a soft wrap.

### PORK BAO BUNS - £9.50

Sticky Old Spot port bao buns, with Gochujang, spring onions, pickled carrot, and roasted peanuts.

### AWARD WINNING BRIE GRILLED SANDWICH (V) - £7.95

Baron Bigod Brie grilled cheese sandwich with caramelised onion and portabella mushroom (V)

### GREEK LAMB AND FETA BURGER - £11.95

Lamb patty with caramelised onion, crispy fried courgettes, tomato, charred peppers, Feta and Tzatziki.

**PLEASE SPEAK TO YOUR SERVER FOR OUR DAILY SPECIALS AND FOR ANY ALLERGEN INFORMATION**

## SMALL PLATES

### SMOKED SALMON - £9.00

Staals of Beverley smoked salmon with truffled Jersey Royal new potato salad, lemon, avocado, watercress, and herb crème fraiche.

### VEGAN MEZE (VE) - £8.00

Meze of crispy spiced tofu, tabouleh, smoky barbeque aubergine, houmous, apricot harissa and toasted Kabez.

### SHABUSHABU CAULIFLOWER SALAD (VE) - £6.95

Turmeric roasted cauliflower with Shabushabu satay dressing, lime, toasted coconut, garden leaves and fried chickpeas.

### TOMATO AND MOZZARELLA SALAD (V) - £7.95

Heritage tomato salad, buffalo mozzarella, basil, pesto, and greenhouse micro basil, parmesan tuille, black olive crumb.

### CORONATION CHICKEN SALAD - £9.00

Coronation chicken salad with toasted almonds, caramelised mango, coriander, and fresh lime.

## LARGE PLATES

### SMOKED HADDOCK AND LEEK RISOTTO - £10.00

Oak-smoked haddock and leek risotto, with soft poached Copper Maron egg, parmesan tuille, crispy leeks.

### JAPANESE CHICKEN WITH NOODLES - £10.00

Japanese-inspired chicken and noodles with stir-fried Asian greens, sesame, chilli ketchup and crispy seaweed.

### COURGETTE AND BEAN CHILLI (V) - £8.95

Roasted yellow courgette, butterbean and bean chilli, tahini and zaatar dressing, served with fragrant rice. (v)

## SIDES

### DOUBLE-COOKED CHIPS - £3.00

With rosemary salt and aioli

### SWEET POTATO FRIES - £3.00

Dusted with Cajun seasoning with sweet chilli mayonnaise

### FRENCH FRIES - £3.00

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with aged parmesan, truffle, and chives

## FISH & CHIP FRIDAY

Fresh Haddock, Yorkshire Beer Batter, Triple Cooked 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**