PIT STOP 'GRAB 'N' GO'

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 Member's Card

BREAKFAST *Served 8.30 am - 11:15 am*

BOWCLIFFE'S BIG BREAKFAST 12
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

SAUSAGE SANDWICH 5.5
Grilled Old Spot Yorkshire sausages, served in any of our homemade breads
ADD A FRIED EGG + £1.5

SMOKED SALMON MUFFIN 9.50
Staals of Beverly smoked salmon, copper Maran poached egg, spinach on a toasted, buttered muffin with lemon and caviar hollandaise

POACHED EGGS ON SOURDOUGH 8
Two Copper Maran poached eggs on toasted, seeded sourdough, spinach, dry-cured Yorkshire Ham and Chipotle Hollandaise

SHASHSHUKA (V) 8
Baked eggs in a rich tomato sauce with peppers, onions and smoked paprika, with fresh chilli, sour cream, and toasted sourdough

SMASHED AVOCADO ON TOAST (V) 7
Smashed avocado and Heritage cherry tomatoes on a toast multi-seed granary bread, with basil and a drizzle of extra virgin olive oil
ADD TWO POACHED EGGS + £2
ADD SMOKED SALMON + £2.50
ADD DRY-CURED SMOKY BACON + £2

CINNAMON FRENCH TOAST (V) 4.5
Cinnamon-infused French toast, served with thick Greek Yoghurt, honey and new season's berries

LUNCH *Available from midday - 2:15pm*

SEASONAL SOUP OF THE DAY 5.5
Served with Sourdough Cob and Salted English Butter

SANDWICHES & WRAPS
Served on any of our homemade breads

THE REUBEN 6.25
Sundried tomato and basil ciabatta filled with salt beef, sauerkraut, Swiss cheese, gherkin, ranch dressing, beef tomato and watercress

GREENLAND PRAWN COCKTAIL 6.5
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, Black Sheep Ale fruit chutney, pickles and Potting Shed Garden leaves

FISH BUTTY 9.5
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 9.5
Sticky Old Spot pork 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

GREEK LAMB AND FETA BURGER 11.95
Lamb patty with caramelised onion, crispy fried courgettes, tomato, charred peppers, Feta and Tzatziki

SMALL PLATES

SMOKED SALMON 9
Staals of Beverly smoked salmon with truffled Jersey Royal new potato salad, lemon, avocado, watercress, and herb crème fraiche

VEGAN MEZE (VE) 8
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, Greenhouse micro basil, parmesan tuille, black olive crumb

CORONATION CHICKEN SALAD 9
Coronation chicken salad with toasted almonds, caramelised mango, coriander, and fresh lime

LARGE PLATES

SMOKED HADDOCK AND LEEK RISOTTO 10
Oak smoked haddock and leek risotto with a soft poached Copper Maron egg, parmesan tuille and crispy leeks

JAPANESE CHICKEN WITH NOODLES 10
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

SIDES

DOUBLE COOKED CHIPS 3
With rosemary salt and aioli
SWEET POTATO FRIES 3
Dusted with Cajun seasoning with sweet chilli mayonnaise
FRENCH FRIES 3
FRENCH FRIES WITH AGED PARMESAN, TRUFFLE AND CHIVES 3

CAKES AND TREATS

SCONES 2.5
Freshly baked fruit scones with clotted cream and strawberry jam

MERINGUE 3
Giant meringue with whipped Chantilly cream and macerated summer fruits

HOT DESSERT OF THE DAY 3

CAKE OF THE DAY 3

BROWNIE 3
Chocolate brownie with white chocolate ice cream and raspberries