

BRASSERIE AT BOWDEN

Prosecco Cocktails

Pornstar Martini	9
Ketel One Vodka and passion fruit, shaken up and served with prosecco	
Bellini	9
Archers Peach Schnapps and peach puree, topped with prosecco	
Sloesecco	9
Our take on the Kir Royale, Gordons Sloe gin topped with prosecco	
Seville Spritz	9
Tanqueray Flor de Sevilla gin and lemon, spritzed with prosecco.	

Speciality Beer

Brew Dog Punk IPA (330ml)	5
Singha Beer (330ml)	4.4
Goose Island 312 (355ml)	4.8

Wine by the glass

Sparkling	125ml	
Galanti Prosecco, Italy, apples, pears with creamy bubbles	6	
Galanti Spumante Rose, Italy, fresh, fruity, pink sparkler	6	
White	175ml	250ml
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	7.5	10.5
Antonio Rubini Pinot Grigio, Italy, apple, pear, white peach, elderflower	6.5	9
Red	175ml	250ml
Nederburg The Manor Cabernet Sauvignon, South Africa, ripe berry, chocolate, delicate oak spice	6.8	9.5
Los Romeros Merlot, Chile, spiced plum & dark berry fruit	6.5	8.5

While You Wait

Salted pork scratchings	3.5
Marinated mixed olives, sweet peppers, garlic, Italian parsley, oil (v) (GF)	4
Thai mixed rice crackers	3
Thai spicy honey rice crackers	3
Today's breads with salted butter (v)	2.8

Starters

Roast carrot & butternut squash soup, coriander oil, soda bread (v)	6
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PROPER BRITISH	
Prawn cocktail, king prawns, iceberg, Marie Rose, toasted bread	7

Mushrooms in garlic & white wine cream sauce, toasted bloomer, rocket (v)	6.5
Sweet potato falafel, onion & tomato sauce, pickled vegetables (V) (GF)	6.5

Chef's Signature Cod bon bons, lemon, caper & gherkin tartare	7.2
<i>"So much better than a fishcake!"</i> Douglas Chapman	

Salads

Superfood salad - quinoa, avocado, broccoli, beetroot, spinach, roasted butternut squash, falafel, pumpkin seeds, orange & thyme oil (v) (V) (GF)	12.5
Superfood salad with seared chicken breast or salmon fillet (GF)	15.5

Main Courses

Beef Wellington, mushroom duxelle, duck fat roast potatoes, spinach, red wine gravy	24
Roast hake, wild mushroom & chestnut risotto, crispy winter cabbage	18

Chef's Signature Pulled lamb stew, rosemary dumplings, caramelised onion mash, winter greens	15
<i>"Hearty, comforting, indulgent"</i> Danny Martin	

Beef & Doonbar ale pie, buttery mash, greens & peas, pan gravy	15
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PROPER BRITISH	
Beer battered haddock, mushy peas, thick cut chips, tartare sauce	14.5

Pasta Arrabiata (v)	12.5
Thai green chicken curry, baby corn, mange tout, spinach, coconut milk, lime, jasmine rice	15.5
Chicken tikka masala, rice (or chips or half & half), naan bread, mini poppadums, mango chutney	15.8
Sweet potato, chick pea & spinach curry, rice, naan bread, mini poppadums, mango chutney (v)	14.5
Asparagus, leek & potato bake, herb sauce (v) (V) (GF)	13.5

Sides

Thick cut chips (v)	3.8
Thick cut chips with Cheddar cheese (v)	4.5
Sweet potato fries (v) (GF)	3.8
Beer battered onion rings (v)	3.5
Mini Caesar salad	4
Spicy slaw (v)	3.5
Roasted root vegetables (v)	3.5
Garlic mushrooms (v)	3.5
Steamed spinach & garlic (v)	3.5

From the grill

Steak	24
Rib Eye, 227g, served with thick cut chips, beer battered onion rings, watercress	

Steak Sauces	
Black peppercorn sauce (v)	2.5
Blue cheese sauce (v)	2.5
Bearnaise sauce (v)	2.5

Gammon Steak	14
283g, presented with fried eggs, peas, thick cut chips	

Classic Burger	15
British beef burger, brioche bun, salad, mayo, tomato chutney, thick cut chips	

Signature Ranch Burger	16
British beef burger, brioche bun, onion rings, crispy bacon, barbecue relish, thick cut chips	

Go Naked! Lose or exchange your brioche bun for iceberg leaves and we'll donate £1 to Rays of Sunshine charity

Chef's Signature 3 Course Menu

With a taster glass of Prosecco, Red Wine & White Wine	40
Cod bon bons, lemon, caper & gherkin tartare	
Pulled lamb stew, rosemary dumplings, caramelised onion mash, winter greens	
Mixed berry crumble & custard	

All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

(v) are suitable for Vegetarians (V) are suitable for Vegans (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member.

