

BRASSERIE AT BOWDEN

Cocktails

Strawberry Daiquiri Bacardi Rum, lime juice, fresh strawberries, stirred over ice, with sugar 9

Signature G&T (Bartender's favourite) Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime 9

Porn Star Martini Ketel One vodka, passion fruit puree, shaken on ice with a Prosecco shot on the side 9

Margarita Tequila, Cointreau, fresh lime juice 9

Cosmopolitan Ketel One vodka, Cointreau, cranberry juice, splash of lime, flamed orange peel 8.5

Bellini Galanti Prosecco, peach puree, Archers peach schnapps 8.5

Speciality Beer

Sharps Doombar (500ml) 5.1

Goose Island IPA (355ml) 4.8

Singha Beer (330ml) 4.4

Wine by the glass

175ml 250ml

White

Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit 7.5 10

Antonio Rubini Pinot Grigio, Italy, apple, pear, white peach, elderflower 6 8

Rose

Rare Vineyards Cinsault Vieilles Vignes Rosé, France, raspberry, cherry, summery fruit flavours 6.75 9

Red

Lunaris by Callia Malbec, Argentina, cherry, plum, blueberry, warming spice 6.75 9

Nederburg The Manor Cabernet Sauvignon, South Africa, ripe berry, chocolate, delicate oak spice 6.5 8.75

While You Wait

Proper garlic bread (v) 3.5

Salted pork scratchings 3

**PROPER
®BRITISH**
Mature Cheddar cheese straws (v) 3.5
'Pigs in Blankets' – Bacon wrapped, mini pork sausages, English mustard mayonnaise 4

Today's breads with salted butter (v) 2.5

Tortilla chips, melted cheddar, spring onion, guacamole, sour cream, tomato relish (v) (GF) 7

Starters

Lobster soup, king prawns, seared scallop, spinach 9

Freshly made soup, bread selection (v) 6

**PROPER
®BRITISH**
Prawn cocktail, king prawns, iceberg, avocado, toasted bread 7
Cumberland sausagemeat Scotch egg, watercress, brown sauce 6.5

Chicken, smoked duck & wild mushroom terrine, toasted bread, orange & walnut salad 7

Griddled asparagus, poached egg, tarragon & caper oil (GF) (v) 6.5

Griddled asparagus, garlic field mushrooms, tarragon & caper oil (GF) (v) (V+) 6.5

Main Courses

Chefs Signature lamb rack, sundried tomato polenta, roasted vegetables, apple & prune chutney, rosemary jus 19

"Vibrant indulgence on a plate!"
TENNYSON VIDANAGE – SOUS CHEF

Roasted duck breast, broad beans, spring greens, garlic potatoes, rhubarb reduction (GF) 17

Roasted cod loin wrapped in cured ham, ratatouille, spring onion crushed new potatoes 16.5

**PROPER
®BRITISH**
Beer battered haddock, mushy peas, thick cut chips, tartare sauce 14

Grilled chicken breast, light summer vegetable & tarragon broth, crispy greens (GF) 15

Beef & Doombar ale pie, potato wedges, spring greens & peas, pan gravy 15

Pea & shallot tortellini, basil butter (v) 14

Sides

Thick cut chips (v) 3.5

Thick cut chips with blue cheese (v) 4.5

Thick cut chips with Cheddar cheese (v) 4.5

Thick cut chips with curry sauce (v) 4.5

Sweet potato fries (v) (GF) 3.5

Beer battered onion rings (v) 3.5

Mini Caesar salad – Cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing 3.5

House garden salad (v) (GF) 3.5

From the grill

Steak 24

English Sirloin Steak, 8oz, served with thick cut chips, grilled tomato, field mushroom, beer battered onion rings, parsley.

Steak Sauces

Black peppercorn sauce (v) 2.5

Blue cheese sauce (v) 2.5

Market Fish 17

Grilled fish of the day, capers, lemon, parsley, brown butter, new potatoes (GF)

Gammon Steak 14

10oz 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

Salads

Superfood salad, avocado, kale, pearl barley, beetroot, shaved fennel, broad beans, peas, pumpkin seeds, radishes, lemon & mint dressing (v) (V+) 12

Superfood salad with seared chicken breast or salmon fillet 15

Classic Caesar salad, cos lettuce, anchovy, croutons, Italian cheese shavings, Caesar dressing 12

Classic Caesar salad with seared chicken breast or salmon fillet 15

