

THE BOWERY



STARTERS

SOUP 6.5

Sourdough Bread, Butter

CHICKEN STRIPS 9

Sticky Chipotle Glaze
Homemade Chilli Jam, Spring Onions

ROAST LAMB CROQUETTES 9

Mint & Pea Salsa, Harissa Yoghurt

CRISPY CAULIFLOWER WINGS 8

Asian Sesame Dressing, Thai Green Dip

SMOKED SALMON ROULADE 11

Cream Cheese, Beetroot Glaze, Avocado,
Pickled Cucumber, Mixed herbs.

SAUTE SQUID 10

Hot Butter Sauce, Sauteed Onion,
Chilli, Peppers

FROM THE GRILL

PETER HANNON GRASS FED GLENARM SHORTHORN
BEEF, CHARGRILLED & RESTED IN OUR OAK SMOKER
CHOICE OF SAUCE & SIDE. ADD PRAWNS 5

10oz. FLAT IRON 23

Marbled, Rich Flavour

8oz. RIB EYE 34

Marbled Throughout, Full Bodied Flavour

10oz. RUMP 28

Lean Cut with a Pure Distinctive Flavour

10oz. SIRLOIN 35

Tender Succulent Cut, Strip of Crackling

8oz. FILLET 38

Lean, Tender, Mouthwatering Delicate Flavours

16oz. TOMAHAWK 40

Well Marbled, On The Bone, Delicious Depth of
Flavour

SAUCES 3.5

PEPPERCORN CREAM, RED WINE JUS,
NDUJA BUTTER, GARLIC BUTTER,

MAINS

BOWERY BURGER 18.5

8 Oz Double Irish Beef Pattie, Cream Slaw,
Shoestring onions, Cheddar Cheese, Pickle,
Chunky Chips

ROAST CHICKEN ROULADE 19

Parma Ham, Stuffing, Buttered Asparagus,
Pomme William, Wild mushroom Jus

FISH & CHIPS 18

Beer Battered Haddock, Hand Cut Chips,
Tartare Sauce, Pea Velouté, Charred Lemon

LAMB BURGER 18

6oz Irish Lamb Pattie, Beetroot Slaw, Grilled
Halloumi, Homemade Mint Pesto, Chunky Chips

SUGAR PIT PORK CHOP 19

Creamy Brie Mash Potato, Charred Pineapple
Salsa, Jus

SEABASS 22

Samphire, Broad Beans, Peas, Potatoes,
Mussels & Lemon Aioli

RIGATONI PASTA 17

Creamy Feta, Peas, Courgettes, Pangritata
Parmesan

SIDES

CHUNKY CHIPS 4.5

Hand Cut, Triple Cooked Chips

FRIES 4.5

JERSEY POTATOES 5

Smoked Bacon, Cheddar Cheese

CHAMP 4.5

BUTTERED GREENS 4.5

Garlic Butter

TRUFFLE MAC & CHEESE 5

SALT & VINEGAR ONION RINGS 4.5