

# THE BOWERY

## STARTERS

SOUP OF THE DAY 6.5  
Sliced sourdough, real butter

CREAMY HUMMUS 6.5  
Chilli spiced roast cauliflower, fresh herbs, grilled naan

VENISON TARTARE 11  
Parsnip purée, parsnip crisps, beetroot, onion, sherry vinaigrette

FIRECRACKER SHRIMPS 11  
Spicy sauce, roast red peperonata, shortcrust tart

GOAT'S CHEESE CHEESECAKE 10  
Red onion jam, beetroot gel, beetroot salsa

HOISIN DUCK BON BONS 10  
Homemade hoisin mayo, pickled cabbage, cucumber

SPICY BUFFALO SQUID 11  
Creamy ranch dip, fresh herbs

CRISPY CHICKEN WINGS 8.5  
Sticky BBQ sauce, sesame seeds, smoked cheese mayo

POTTED SMOKED FISH 10  
Dill, horseradish cream, crispy charred bread

## FROM THE GRILL

CARNBROOKES' DRY AGED CHARGRILLED BEEF, 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 CÔTE DE BOEUF 40  
Well Marbled, On The Bone, Delicious Depth of Flavour

## SAUCES 3.5

PEPPERCORN CREAM, BONE MARROW BUTTER  
'NDUJA BUTTER, GARLIC BUTTER

## MAINS

THE BOWERY BEEF BURGER 18.5  
8oz beef patty, toasted bap, cheddar, pickle, creamy coleslaw, crispy onions, hand cut chunky chips

FISH AND CHIPS 18  
Bell's Brewery Beer battered haddock, hand cut chunky chips, homemade tartare, pea velouté, charred lemon

SPICED MONKFISH 24  
Smoked tomato langoustine bisque, cucumber yogurt, leek & caper rosti, peri-peri carrot crisps

VENISON LOIN 28  
Salt baked celeriac, roasted wild mushrooms, blackberries, pickled red cabbage, pancetta, redcurrant jus

ROASTED DUCK BREAST 25  
Salt baked beetroot, potato gratin, plum gel, caramelised pear, duck jus

SWEET POTATO GNOCCHI 18  
Baked sweet potato, roast cherry tomato sauce, fresh herbs, pine nuts, parmesan

CHICKEN CORDON BLEU 20  
Mushroom ketchup, dill, crème fraîche, crispy potato

ROAST PORK BELLY 20  
Stuffed with bubble & squeak, butter glazed carrots, port jus, burnt apple gel

BUTTERNUT CROQUETTE 18  
Roast butternut squash, pumpkin velouté, toasted chestnuts, leeks, goat's cheese crumb, watercress

## SIDES

CHAMP 5

HAND CUT CHUNKY CHIPS 5

SKINNY FRIES 4.5

BEEF DRIPPING LYONNAISE POTATOES 6

CHARRED HISPI CABBAGE, HAZELNUT CHILLI BUTTER 5

HERB BUTTERED BABY CARROTS 5

MAC AND CHEESE, CRISPY ONION DUST 6

SALT AND VINEGAR ONION RINGS 5

BABY GEM SIDE SALAD, HOMEMADE SALAD CREAM 5

TASTE OF ULSTER MEMBER 2024/2025

WE ARE DELIGHTED TO WORK ALONGSIDE

THESE LOCAL SUPPLIERS:

MEATS: CARNBROOKE MEATS

FISH: KEENANS

VEGETABLES: EGLANTINE FARM

DAIRY: DRAYNES FARM

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS