

# THE BOWERY

## NIBBLES

HOMEMADE BREAD, BUTTER 6

## STARTERS

SOUP OF THE DAY 7

Homemade bread

PORK BELLY 9

Pan-seared pork belly, BBQ whiskey  
pineapple, spiced red onion compote

SALMON 10

Cured salmon tartlet, edamame, harissa,  
basil caviar

SCALLOPS 17

Seared scallops, smoked corn cream,  
fermented cucumber, crispy Parma ham,  
tarragon oil

BEETROOT 10

Glazed beetroots, smoked Ricotta, pickled  
blackberries, caramelized walnuts, shiso

CRISPY CHICKEN WINGS 9

Gochujang butter, spring onions & sesame  
seeds

## FROM THE GRILL

VENISON 29

Venison loin, burnt cauliflower puree,  
honey glazed salsify, blackberry jus

8oz RIB EYE 34

Marbled throughout, full bodied flavour

10oz RUMP 28

Lean cut with a pure distinctive flavour

10oz SIRLOIN 36

Tender succulent cut, strip of crackling

8oz FILLET 39

Lean, tender, mouthwatering delicate  
flavours

BOWERY GRILL BOARD 80

10 oz Rump Steak, Cumberland sausage,  
lamb skewers, chicken ballotine, pork  
belly hand cut chips, beer battered onion  
rings, red wine jus & pepper sauce

ALL STEAKS SERVED WITH A CHOICE OF  
SAUCE & SIDE.

ADD PRAWNS: 5

## SAUCES 3.5

Peppercorn cream

Red wine jus

Garlic butter

## MAINS

THE BOWERY BEEF BURGER 19

8oz beef patty, toasted bap, smoked  
jalapeno cheese, Nduja mayo, tomato,  
lettuce, cheese sauce, chunky chips

FISH AND CHIPS 19

Bell's Brewery beer battered haddock,  
hand cut chunky chips, homemade  
tartare, pea velouté, charred lemon

HAKE 23

Panfried hake, baby leeks, brown crab  
mayonnaise and potted crab butter sauce  
and prawn cracker

CHICKEN 19

Roast chicken ballotine, pork sausage  
stuffing, Jerusalem artichoke, hen of  
wood mushroom, butter sauce, lemon  
thyme emulsion, crispy skin

PORK BELLY 19

Roast pork belly, ham hock croquette and  
glazed carrots, apple cider jus

DUCK 26

Honey glazed duck breast, duck fat  
potato rosti, sticky red cabbage, jus

BRAISED BEEF SHORT RIB 20

Puff pastry, colcannon, black kale,  
smoked pancetta, jus

RISOTTO 18

Pumpkin risotto, tempura wild mushrooms,  
toasted almonds, crispy sage

## SIDES

Mash potato with confit scallions 6

Braised leeks with brown butter  
hollandaise 6

Smoky cabbage, creamy tzatziki 6

Onion rings, onion emulsion, crispy  
onions 5

Home cut chips 6

Fries, truffle oil 6.5

Wild rocket, Parmesan 5.5

## TASTE OF ULSTER MEMBER 2025/2026

We are delighted to work alongside these  
local suppliers:

**Meats:** Carnbrooke Meats

**Fish:** Keenan Seafood

**Vegetables:** Eglantine Farm

**Dairy:** Drayne's Farm

Please inform your server if you have any  
allergies or special dietary requirements

For parties of 6 or more a discretionary 10%  
service charge will be added to the bill for  
your convenience