

THE BOWERY

STARTERS

SOUP 6.5

Sourdough Bread, Butter

CHICKEN STRIPS 9

Salt & Chilli, Hot Honey Glaze

ROAST HERITAGE CARROTS 9

Quinoa, Pickled Apple, Mint, Smoked Yoghurt

BEETROOT TARTARE 8

Pickled Shallots, Walnuts, Truffle Potato Crisps

SALTED HADDOCK BEIGNETS 11

Chorizo Mayo, Pickled Cucumber

SALT & PEPPER SQUID 10

Chilli & Coriander Dipping Sauce

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. COTE DE BOEUF 40

Well Marbled, On The Bone, Delicious Depth of Flavour

SAUCES 3.5

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



MAINS

SMOKY BACON CHEESEBURGER 18.5

Carnbrookes Double 4oz Beef Patties, Toasted Bap, Smoked Bacon, Cheddar Cheese, Tempura Pickle, Chunky Chips

ROAST CHICKEN ROULADE 19

Parma Ham, Sausage Stuffing, Charred Corn, Roast Peppers, Crème Fraiche

FISH & CHIPS 18

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

LAMB BURGER 18

Carnbrookes 6oz Lamb Pattie, Toasted Bap, Grilled Halloumi, Cucumber, Tomato Relish, Homemade Pistachios Nut Pesto, Chunky Chips

SUGAR PIT PORK SCHNITZEL 19

Fennel & Apple Slaw, Burnt Lemon Aioli

SEABASS 22

Chargrilled Broccoli, Caesar Aioli, Confit Squid, Smoked Almonds

CRISPY POTATO TERRINE 17

Fresh peas, Broad Bean & Fennel Salad, Blowtorched Buffalo Mozzarella

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