



# CAFÉ BOWES

at The Bowes Museum

## Breakfast & Light Bites

### Breakfast

*Served from 10.00 until 11.30*

(G, E, S)

Breakfast Bun £4.95  
Peat's Sausage, Dry Cured Back Bacon  
& Fried Free Range Egg.

*Any or all? The choice is yours!*

(G, E, S)

Full English (*Vegetarian option available*) £8.50  
Peat's Sausage, Dry Cured Back Bacon,  
Black Pudding, Slow Roast Tomato, Field  
Mushroom, Fried Free Range Egg & Beans.

### Homemade Light Bites

*Served from 10.00 until 4.00*

(G, E, D, S, Mt)

Homemade Wensleydale Cheese Scone £2.20

(G, E, D, S)

Homemade Fruit Scone £2.20

(G, E, D, S)

Homemade Fruit Scone with Preserve £2.60

(G, E, D, S)

Homemade Fruit Scone £2.95  
with Fresh Cream & Preserve

(G, D, L)

Toasted Teacake £2.20

(D, G, N)

Biscuits From £1.50

*Please ask a member of staff for today's  
delicious selection of cakes and traybakes.* From £2.50

### Soup

*Served from 11.00 until 4.00*

(GF/G, Cl, D, Sb)

Homemade Soup of the Day £4.95  
with Multigrain Roll

### Sandwiches

*Served from 11.00 until 4.00*

*The sandwiches are served with dressed  
salad and crisps.*

(GF/G, D, S, E, Mt, Sb)

Cotherstone Cheese £5.50  
Red Cabbage & Walnut Slaw, Beef Tomato,  
Pickle & Watercress.

(GF/G, D, F, S, Sb)

Oak Smoked Salmon £6.95  
Avocado, Cucumber, Fresh Dill & Cream Cheese.

(GF/G, Sb, E, Cl, S, Mt)

Home Cooked Yorkshire Ham £5.95  
Our own Pease Pudding, English Mustard  
Mayonnaise & Rocket.

*Café Bowes aims to cater for all dietary requirements. Please advise us if you have any allergies or if we can adapt any of our dishes to suit your personal requirements. We do have gluten free, vegan and vegetarian options.*

**(C)** Crustaceans **(Cl)** Celery **(D)** Dairy **(E)** Eggs **(F)** Fish **(G)** Gluten **(GF)** Gluten Free **(L)** Lupin **(M)** Molluscs – Squid, Octopus, Mussels, Cockles **(Mt)** Mustard – English, Dijon, Wholegrain, French **(N)** Nuts **(P)** Peanuts **(SS)** Sesame Seeds **(S)** Sulphites **(Sb)** Soya Beans





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## Lunch

Served 12.00 until 3.00

### Mains

(M, D, GF/G)  
Moules Marinière £7.95  
Steamed Mussels in a Creamy Garlic, White Wine & Parsley Sauce with Crusty Bread.

(GF, F, M, C, D)  
Bowes Chowder £8.50  
North Sea Fish, Scallops, Prawns, Parsley & Leeks.

(V, D, G, Mt)  
Pan Fried Halloumi £8.95  
Local Honey, Avocado, Pumpkin Seed & Pomegranate Couscous, Tapenade & Chilli Oil.

(G, D, Sb, E)  
Ploughman's £8.95  
Hand Raised Pork Pie, Cumberland Sausage Roll, Cotherstone Cheese, Pickles & Chutney.

(G, D, E, Cl, S)  
Pappardelle & Meatballs £9.50  
Slow Roast Tomato Stew, Capers, Olives, Basil & Parmesan.

(G, D, Cl, E, Mt)  
Steak & Ale Pie £9.95  
Malt Vinegar & Pea Puree, Horseradish Mash & Lambs Kidney Gravy.

### Sides

Skinny Fries £2.50

Green Salad £2.50

Red Cabbage & Walnut Coleslaw £1.50

### Children's

(D, G, S, N)  
Lunch Box £4.95  
Ham or Cheese Sandwich with Mini Cheddars, Sweets & a Drink.

(D, G, S)  
Sausage, Mash & Beans £4.95

(D, G, V, E)  
Pasta with Tomato Sauce & Cheese £4.95

### Afternoon Tea

Served from 2.00 until 4.00 £14.95  
A Selection of Sandwiches, Cheese Scone, Dainty Desserts, Fruit Scone with Preserve & Cream, served with Premium Tea or Fairtrade Coffee.

To be booked in advance.

### Desserts

(GF, E, D, N, Sb)  
Double Chocolate Chip Brownie £4.95  
Pistachio Ice Cream, Summer Berry Coulis.

(GF, E, N, D)  
Eton Mess £4.95  
Rum Soaked Pineapple, Meringue Pieces, Amaretti Biscuits.

(E, D, G, S)  
Sticky Toffee Pudding £4.95  
Black Treacle Sauce, Thick Organic Cream.

(G, D)  
Charcoal Cheddar Cheese £6.50  
Tomato, Date & Apricot Chutney, Biscuits & Grapes.



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## Drinks

### Fairtrade Coffee

All available decaffeinated  
Soya and Almond Milk are also available

Cafetière for 1 £3.50  
Cafetière for 2 £4.95  
Americano £2.40  
Cappuccino £2.80  
Latte £2.80  
Espresso £1.95  
Double Espresso £2.40

Premium Tea £2.30  
Decaffeinated Tea £2.50  
Earl Grey £2.50  
Green Tea £2.50  
Peppermint Tea £2.50  
Fruit Tea £2.50

### Premium Hot Chocolate

Hot Chocolate £2.60  
With Cream £2.80  
With Marshmallows £2.80  
With Cream and Marshmallows £2.95

Harrogate Spring Water™ £2.50  
Still and Sparkling

Coke™/Diet Coke™ £2.80  
Fresh Orange Juice £2.50  
Fresh Apple Juice £2.50  
Fruit Shoots™ £1.50  
Orange or Blackcurrant Squash £1.00

Traditionally Brewed Fentimans £2.80  
Victorian Lemonade  
Rose Lemonade  
Mandarin and Seville Orange  
Traditional Ginger Beer  
Dandelion and Burdock  
Wild English Elderflower

Bottled Beer (500ml) £4.25  
Lager (330ml) £3.80  
Cider (500ml) £4.30

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## Wine

White Wine	175ml	Bottle
Touraine Sauvignon, 2013 <i>Loire Valley, France</i> Fresh, classic green fruit style with notes of citrus and grapefruit.	£5.50	£20.95
Chardonnay, 2013 <i>Domaine de Montmarin, Languedoc, France</i> No oak, just clean fresh apple characters with a hint of honeysuckle.	£5.50	£20.95
Rosé Wine		
Pinot Grigio, Sentito, 2014 <i>Italy</i> Refreshingly soft, fruity rosé. Great with food.	£5.50	£20.95
Red Wine		
Cabernet Sauvignon, 2016 <i>Chile</i> Cherry and raspberry with a hint of pepper.	£5.50	£20.95
Merlot <i>Domaine de Montmarin, Languedoc/Roussillon, France</i> Delightfully soft, mellow, plummy fruits. Simple and well balanced.	£5.50	£20.95
125ml is available for all the above	£3.95	
Sparkling Wine		
Prosecco		£24.95
Champagne		
Jacques Boncoeur Brut NV Dry in style with classic apple and citrus fruit flavours. Clean and refreshing with persistent bubbles.		£39.95

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