



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 or Fried Free Range Egg.

Any or all? The choice is yours!

(G, E, S)

Full English £8.50

Peat's Sausage, Dry Cured Back Bacon, Black Pudding, Slow Roast Tomato, Field Mushroom, Fried Free Range Egg & Beans.

(G, E, S)

Full Veggie £8.50

Vegetarian Sausages, Slow Roast Tomato, Field Mushroom, Fried Free Range Egg & Beans.

(G, D, E, F, S)

Scottish Smoked Salmon £8.50

Scrambled Free Range Eggs & Malted Toast.

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

with Raspberry or Strawberry Preserve £2.60

with Fresh Cream & Preserve £2.95

(G, D, L)

Toasted Teacake £2.20

(D, G, N)

Biscuits 95p

(G, E, D, S)

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

Soup

Served from 10.00 until 4.00

(GF, D, Cl, S)

Homemade Soup of the Day £4.95

Olive Oil & Sea Salt Croutons, Warm Bread Roll

Sandwiches

Served from 10.00 until 4.00

All served with dressed salad & crisps

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

Cotherstone Cheese £5.50

Red Cabbage Slaw, Beef Tomato & Pickle.

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

Oak Smoked Salmon £6.95

Avocado, Cucumber, Fresh Dill & Cream Cheese.

(GF/G, E, S, Md, Sb)

Home Cooked Yorkshire Ham £5.95

Our own Pease Pudding, English Mustard Mayo & Rocket.

(GF/G, E, S, Sb)

Roast Topside of Peat's Beef £6.50

Horseradish Mayo, Red Onions & Watercress

Add a little Cup of Soup. £1.95

Children's

(Cl, D, G, S)

Bangers 'n' Mash £4.95

BBQ Baked Beans

(D, G, Cl, S)

Pasta Bolognese £4.95

Parmesan Shavings.

(D, G, Cl, S)

Mac 'n' Cheese £4.95

Slow Roast Tomato

(D, G, E, S)

Lunch Box £4.95

Ham or Cheese Sandwich, Mini Cheddars, Sweets, Fresh Apple or Orange Juice.

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

(GF, F, M, C, D)

Smoked Haddock Chowder £8.50
Clams, Mussels, Prawns, Flat Leaf Parsley & a Warm Bread Roll.

(Ve, Ss, M, C, D)

Cauliflower Katsu £8.95
Puy Lentil Dhal, Sesame, Coconut, Toasted Almonds & Coriander.

(G, D, Sb, E)

Ploughman's £8.95
Hand Raised Pork & Apple Pie, Cumberland Sausage Roll, Cotherstone Cheese, Pickles & Chutney.

(G, D, S)

Bowes Rarebit £7.95
'Old Peculiar' Wensleydale Cheese, Barnard Castle Beer, Bourbon & Black Treacle Bacon.

(G, D, S)

Pasta Bolognese £9.95
Breast of Teesdale Fell Lamb, Shoulder of Rare Breed Pork, Slow Roast Tomatoes, Gremolata Crumb, Parmesan & Basil.

(G, D, F, S)

Gin & Maple Cured Salmon £9.50
Heritage Potato Salad, Marinated Beetroot, Crème Fraiche & Blinis

Sides

Skinny Fries £2.50

Green Salad £2.50

Pickled Red Cabbage Coleslaw £1.50

Buttered Heritage Potatoes £2.50

Afternoon Tea

£15.95

Served from 2.00 until 4.00

Your Choice of Sandwich, a Cumberland Sausage Roll, Cheese Scone, Fruit Scone with Preserve & Cream, Selection of Sweet Treats, served with Rington's Tea or Fairtrade Coffee.

Booking advisable.

Quarter bottles of Prosecco are available for only £7.50.

Desserts

(G/GF, D, S)

Prosecco Panna Cotta £4.95
Coconut Milk, Fresh Passion Fruit, Amaretti & Macerated Strawberries.

(G/GF, D, E, S)

Chocolate Pot £4.95
Dark Valrhona Chocolate, Kahlua, Espresso, Salted Popcorn & Shortbread.

(G, E, D, N, S)

Peanut Butter Cheesecake £4.95
Fresh Raspberries, Raspberry Sauce & Mint Syrup.

(G, E, D, S)

Teesdale Cheese Board £7.50
Nanny Blue, White Hilton & Cotherstone served with Chutney, Grapes & Crackers.

(GF, E, D, S)

Selection of Local Ice cream

Ask for today's flavours

1 Scoop – £1.50, 2 Scoops – £2.95, 3 Scoops – £3.95

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Drinks

Fairtrade Coffee

All available decaffeinated

Soya Milk is also available

Cafetière for 1	£3.50
Cafetière for 2	£4.95
Americano	£2.80
Cappuccino	£2.80
Latte	£2.80
Espresso	£1.95
Double Espresso	£2.50

Flavoured Shots	50p
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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

Mineral Waters

Harrogate Spring Water™	£2.50
Still or Sparkling	

Soft Drinks

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

Victorian Lemonade	£2.80
Mandarin and Seville Orange	£2.80
Traditional Ginger Beer	£2.80
Dandelion and Burdock	£2.80
Wild English Elderflower	£2.80
Fever-Tree™ Tonic Water	£1.95

Beers & Cider

Barnard Castle Brewery Beers	£4.00
Mechanical Swan (4.5%, 500ml)	
Inviting, Spicy Hop Aromas, Crisp, Bitter & Refreshing	
Low Force Beer (2.8%, 500ml)	
Honey Coloured IPA. Rich Malt Undertones & Floral Citrus Hops	
Peroni (5.1%, 330ml)	£3.80
Orchards of Husthwaite Cider (6%, 500ml)	£4.00
Apple Juice & Yeast – Pure Cider	

The Bowes Special G 'n' T

Durham Gin,	£6.00
Perfectly Blended with Fever-Tree Tonic, Strawberries & Cucumber	
Double up for £2.00	

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Wine

White Wine	175ml	Bottle	
Chardonnay, 2018, 13% <i>Little Rascal, Australia</i> Tropical mango & peach on the nose. Fresh burst of citrus with a clean mineral note.	£5.50	£20.95	
Sauvignon Blanc, 2019, 12.5% <i>Taringi, Marlborough, New Zealand</i> Gooseberry & guava on the nose. Beautifully fresh & crisp with a fruity dry finish.	£5.95	£23.50	
Rosé Wine			
Pinot Grigio 2019, 12% <i>Cielo, Italy (Vegan)</i> Light, salmon pink in colour with an enchanting nose. Summer fruit flavours.	£5.50	£20.95	
Red Wine			
Shiraz 2018, 14% <i>Little Rascal, Australia</i> Warm, forward flavours of ripe plums & spicy blackberry enhanced by juicy, smooth complexity.	£5.50	£20.95	
Malbec, 2018, 13.5% <i>Kaiken, Mendoza, Argentina</i> Rich & dark & with black cherry & liquorice. Smooth tannins, long finish.	£5.95	£23.50	
Sparkling Wine		¼ Bottle	Bottle
La Delfina, Prosecco, 10.5% <i>Italy (Vegan)</i> Pale crisp lemony nose with a touch of sweetness and lovely clean finish.	£7.50		£24.95
Champagne			
Jacques Boncoeur, 12% <i>Brut NV</i> Dry in style with classic apple and citrus fruit flavours.			£35.00
Dessert Wine			
Botrytis Riesling Tamar Ridge, 9.5% <i>Tasmania</i> So succulent & rich. Apricot, melon & tropical fruit flavours. Luscious providing a clean finish	375ml		£14.95

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