

TEASERS

3.5

warm house bread, tigers milk / smoked pepper, olive pintxos / nocellara olives

HOUSE MENU

2 course lunch 12.50 / dinner 19.50

Friday - Saturday 12 - 4.30pm / Friday 5pm - close

START

fried whitebait, wild mushroom dust, lobster mayonnaise
baked camembert, maple, rosemary, chargrilled peppers, avocado toasties
crunchy chicken gyozas, sriracha soy dipping sauce

FOLLOW

bourgee burger - balsamic onions / gooey cheese / garlic mayonnaise
crispy bacon / lettuce / fries / brioche
king prawn, smoked haddock & lobster cheese pot pie - sweetcorn, peas,
potato & melting cheese topping
seared minute steak, fries, garlic butter, peppercorn sauce (£2 supplement lunch)
beef ramen broth bowl, noodles, ginger, bok choy, chillies, spring onions, sesame
vegetarian / vegan options available - please ask

AFTERNOON TEA ON THE LAWN

available every day 12 - 5
(pre booking only)

16 per person / 21 per person with a
glass of Prosecco

a glass of cloudy lemonade or
endless coffee / tea

open toasted lobster cheese
& prawn flatbread

steak & onion confit brioche

hand made sausage roll

cinnamon sugared mini
doughnuts, chocolate sauce

strawberry & toasted marsh
mallow skewers

scones, clotted cream, jam

ROAST & CO.

every sunday 12pm - close 16.50 one course / 21.00 two course

START

king prawn & lobster cheese bites, balsamic onion confit
fried whitebait, wild mushroom dust, lobster mayonnaise
baked camembert, maple, rosemary, chargrilled peppers, avocado toasties
crunchy chicken gyozas, sriracha dipping sauce

FOLLOW

bourgee seared beef, Yorkshire pudding, braised red cabbage, honey parsnips
carrots, roasted potatoes, sugar snaps, gravy

duck leg confit, garlic mash, caramelised balsamic onions, veggies

cauliflower, cashew nut puff pastry wellington, braised red cabbage,
honey parsnips & carrots, roasted potatoes, sugar snaps, veggie gravy

YOUNG BOURGEE

up to 12 years 8 (2 course)

three cheese macaroni,
crispy bacon, chips

chicken goujons,
chips / mash

cheeseburger & chips

scoop of ice cream & flake

COFFEE ETC.

3.20

latte / cappuccino / Americano
mocha / double espresso
(single 2.20)

hot choc & whipped cream

LIQUEUR COFFEE

6.95

Irish - whiskey
Italian - disaronno
English - gin
Calypso - rum / kahula

TEA

3.20

lemongrass & ginger
English breakfast / Earl Grey
camomile / peppermint
red bush

TO FINISH

mars bar cheesecake, raspberry sauce 8

a bag of cinnamon sugared mini doughnuts, whipped cream, chocolate sauce 7.5

warm chocolate fondant, crushed fruits of the forest 8

trio of Movenpick ice creams - 6.5

maple walnut / pistachio / chocolate salted caramel, flakes & wafers

three cheeses - please ask for today's selection, water biscuits, onion confit 9

TEASERS 3.5

warm house bread, tigers milk / smoked pepper, olive pintxos / nocellara olives

TO START

king prawn & lobster cheese bites, balsamic onion confit 9
crispy duck salad, hoi sin, greens, pickled cucumber, wasabi crunch 9
baked camembert, maple, rosemary, chargrilled peppers, avocado toasties 8
lobster bonbons, chilli marinated peas, mango mayonnaise 9
crunchy gyoza - chicken or vegetable / sriracha soy dipping sauce 8
Beef carpaccio (raw), chimichurri, parmesan shavings 9.5

BEEF

our rare breed beef steaks are seared at high heat & brushed with garlic butter - served with fries / mash or dauphinoise and a choice of hollandaise / peppercorn / red wine sauce / chimichurri

seared minute steak 16
rump 230g. (8oz.) recommended medium, big in flavour, bit of bite 21
flat iron 230g. (8oz.) chimichurri, recommended medium, bit of bite, big in flavour 23
ribeye 230g. (8oz.) recommended medium, bit of bite, big in flavour 28
NY strip 230g. (8oz.) recommended medium / rare, delicate flavour 28
fillet 230g. (8oz.) recommended rare, very tender, delicate flavour 30
tomahawk 1kg. (36oz.) recommended medium, on the bone to share, big flavour 65

LOBSTER

native when in season - served with fries / mash / dauphinoise
bourgee lobster 1kg. (36oz.) - tail split & prepared in a creamy cheese, mushroom & prawn sauce, claws snapped and left on shell 59
hot naked lobster 1kg. (36oz.) - lemon, melted garlic butter 56
cold naked lobster 1kg. (36oz.) - lemon, chive creme fraiche 56
(all available as half lobster)
sizes are approximate uncooked weight

BURGER

all served with fries

bourgee burger - balsamic onions / gooey cheese / garlic mayonnaise / crispy bacon / lettuce / brioche 15
tempura soft shell crab burger - crushed avocado / sriracha / pickled cucumber / lettuce / brioche 18
moving mountains meat free - gooey cheese / crushed avocado / garlic mayonnaise / lettuce / brioche 15

RAMEN BROTH BOWL

sliced sirloin chilli beef, noodles, ginger, bok choy, red chillies, spring onions, miso, sesame 13.5
king prawn, lobster miso, noodles, ginger, bok choy, red chillies, spring onions, sesame 13.5
chargrilled peppers, button mushrooms, noodles, ginger, bok choy, red chillies, spring onions, miso, sesame 12

OTHER

king prawn, smoked haddock & lobster cheese pot pie, sweetcorn, peas, potato & melting cheese topping 18
duck leg confit, garlic mash, caramelised balsamic onions 17
house salad, mixed leaves and tigers milk - choose crispy duck / seared beef / smoked salmon / warm chargrilled peppers 14.
all dietary special requests require 24 hours notice

ADDITIONS 3.5

three cheese macaroni
garlic mash / fries / dauphinoise
garlic butter mushrooms
cauliflower cheese
braised red cabbage
buttered sugar snaps
honey buttered chantanay carrots