

# B O U R G E E

## TEASERS

3.5

warm house bread, tigers milk / gazpacho & crispy bacon shooter / nocellara olives

## HOUSE MENU

2 course lunch £13.50 / dinner £19.50  
friday - saturday 12 - 4.30pm / friday 5pm - close

### START

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

### FOLLOW

bourgee burger - balsamic onions / gooey cheese / garlic mayonnaise  
crispy bacon / lettuce / fries  
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)  
saffron, pea & wild mushroom risotto, garlic toasties

## AFTERNOON TEA

### ON THE LAWN

available every day 12 - 5  
£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 bagel

steak & onion confit brioche

hand made sausage roll

cinnamon sugared mini  
doughnuts, chocolate sauce

strawberry & pineapple  
toasted marshmallow skewers

tart!

## 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, roasted peppers, avocado toasties  
crunchy chicken gyozas, sriracha dipping sauce

### FOLLOW

bourgee roasted sirloin of beef, Yorkshire pudding, braised red cabbage, honey  
parsnips & carrots, roasted potatoes, sugar snaps, gravy  
duck leg confit, garlic mash, boretton 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

mini cinnamon doughnuts,  
cream & chocolate sauce

## 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, strawberry, chocolate sauce 7.5

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

sugar crusted orange & lemon tart, caramel biscuit dust, blueberry sauce, cream 7

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

# B O U R G E E

## TEASERS

3.5

warm house bread, tigers milk / gazpacho & crispy bacon shooter / 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, roasted peppers, garlic toasties 6.5  
lobster bonbons, chilli marinated peas, mango mayonnaise 9  
crunchy gyozas - chicken / vegetable / sriracha soy dipping sauce 8  
kanjoli seed flat bread, kentucky bourbon pulled beef, gooey cheese, sour cream & chive 8.5

## BEEF

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

seared minute steak 16

rump 300g. (11oz.) recommended medium, big in flavour, bit of bite 21

NY strip 300g. (11oz.) recommended medium rare, delicate flavour 28

ribeye 350g. (13oz.) recommended medium, bit of bite, big in flavour 28

fillet 225g. (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)

## BURGER

all served with fries

bourgee burger - balsamic onions / gooey cheese / garlic mayonnaise / crispy bacon / lettuce / bun 15

bourgee lobster, prawn burger - crushed avocado / garlic mayonnaise / pickled cucumber / lettuce / bun 18

moving mountains meat free - gooey cheese / crushed avocado / garlic mayonnaise / lettuce / bun 15

## OTHER

king prawn, smoked haddock & lobster cheese pot pie sweetcorn, peas, potato & melting cheese topping 18

saffron & wild mushroom risotto, porcini dust, garlic toasties 15

duck leg confit, garlic mash, boretton balsamic onions 17

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  
house salad  
hollandaise sauce