

BOWLAND

FOOD HALL

Breakfast & Brunch

SERVED ALL DAY



Yoghurt Bowl £6.25
Greek yoghurt, chia, sunflower & pumpkin seeds, fresh fruits, nutty granola

Patisserie (v) from £2.65
Holmes Made pastries & croissants, baked fresh daily

Toast (gfo) £2.75
All You Knead white, granary or sourdough

Eggs on Toast £6.95
Fried, poached or scrambled eggs on white, granary or sourdough
Add salmon £3

Toasted Fruit Teacake £3.25

Holmes Made Posh Beans on Toast £8.95
Haricot beans in a rich tomato sauce, black pudding, eggs, streaky bacon, sourdough toast

Breakfast Butty £6.95
Your choice of bacon, sausage or egg served on a soft sourdough roll
Add egg £1.50 • Add hash brown £1.00 • Add black pudding £1.50

Turkish Eggs £8.95
Greek yoghurt, 'nduja bacon crumb, herb oil, poached eggs, sourdough toast

Avocado & Grated Egg on Toast £9.75
Feta, tomatoes, chilli oil, sourdough toast

Bowland Free Range Eggs Benedict (gfo) £10.50
Holmes Made roast ham & poached eggs on sourdough toast with hollandaise sauce

Bowland Free Range Eggs Royale (gfo) £11.50
Smoked salmon & poached eggs on sourdough toast with hollandaise sauce

Loaded Hash Browns £9.75
Avocado, streaky bacon, halloumi, tomatoes

FRENCH TOAST

All served with your choice of topping:-

Streaky Bacon & Maple Syrup £8.50

Fried Chicken & Hot Honey £9.25

Chocolate Sauce, Cream & Strawberries £7.75



Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

TEA

All £3.60

English Breakfast | Decaf English | Earl Grey | Green Tea
Peppermint | Lemon & Ginger Chamomile | Mixed Berry

COFFEE

SMALL / LRG

Macchiato £3.30 / £3.60

Cappuccino £3.70 / £4.70

Latte £3.70 / £4.70

Americano £3.50 / £4.50

Mocha £3.80 / £4.70

Mocha with Cream £3.90 / £4.90

Hot Chocolate with Cream & Marshmallows £4.20 / £4.90

Espresso £3.10 / £4.10

Espresso Con Panna £3.60

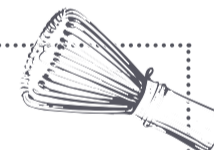
Cortado £3.60

Flat White £3.90

Syrup Shot £1.00

Extra Shot £1.00

CHAI & MATCHA



Chai Latte £4.20

Dirty Chai Latte £4.90

Matcha Latte £4.20

Iced Matcha Latte £4.40



JUICES

Glass £4.75

Served over ice.

Ginger Blast Apples, carrots, lemon, ginger

Green Machine Apple, spinach, courgette, lime

SOFT DRINKS

Freshly Squeezed Orange £4.20

San Pellegrino 250ml £3.10

Acqua Panna 250ml £3.10

San Pellegrino can 330ml £3.20

Blood Orange | Lemon | Lemon & Mint | Orange

Coke / Diet Coke Btl 330ml £3.50

Fentimans 275ml £3.70

Dandelion & Burdock | Victorian Lemonade | Ginger Beer

Mandarin & Seville Orange Jigger | Rose Lemonade

BOWLAND

FOOD HALL

Lunch

SERVED FROM 11AM



SANDWICHES

All accompanied by dressed salad and served open on freshly baked All You Knead bloomers which are available to buy in the shop and are gluten free.

Poached Salmon £10.95
Lemon & dill mayonnaise with rocket leaves

Lancashire Cheese (v) £8.25
Greenfield creamy Lancashire cheese wedges & brandy apple cider chutney

WARM SANDWICHES

All served on toasted herb focaccia or freshly baked bloomer and available gluten free.

Club Sandwich £10.95
Chicken, bacon, egg, mayo, gem lettuce

Caprese Sandwich (v) (veo) £8.95
Sun-dried tomato, pesto & auricchio mozzarella

Roast Beef Sandwich £11.50
Fried onions, mustard mayonnaise & rocket leaves

Italian Meat Sub £11.50
(Not available gluten free)
Sun dried tomatoes, mozzarella & rocket leaves

Peppered Pastrami Bagel £9.95
Mustard mayonnaise, pickled gherkin & Emmental cheese

Pretzel Monsieur £8.95
Roast ham & Lancashire cheese sauce

Beetroot Moroccan Falafel (veo)(gfo) £10.95
Grilled halloumi, red pepper coulis & rocket leaves served on a flatbread

LIGHT BITES

Holmes Made Soup (gfo) £6.50
Herb croutons & wedge of bloomer

Black Olive Tapenade (gfo) £6.25
Hummus, red pepper coulis & grilled flatbread

Warm Quiche of the Day £8.50
Brandy apple cider chutney & salad

Warm Pie of the Day £10.95
Side salad

SIDES

Skinny Fries (gfo) (ve) £4.50

Halloumi Fries (v) £5.95
Tracklements chilli jam

Cajun Wedges (gfo)(v) £5.50



POKE BOWL

Wild rice, edamame beans, Asian slaw, sweet potato & grilled peppers finished with your choice of topping and dressing, choose below

Grilled Chicken • Poached Salmon • Grilled Halloumi (v)
Avocado (ve) Chilli flakes & lime

Chilli Mango Mayo • Sweet Chilli • Honey Mustard • Olive & Balsamic

All £9.95 • Additional toppings £2.95

WHITE WINE

175ml / 250ml / Bottle

Moko Black Sauvignon Blanc - New Zealand Marlborough

Fresh & zesty. This is a restrained Sauvignon Blanc with delicate palate & a crunchy citrus finish.

£8.10 / £11.30 / £31.00

Listening Station Chardonnay, Australia
Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.

£7.55 / £9.85 / £28.95

Terrazze Della Luna Trentino Pinot Grigio V.V - Italy

A zesty wine with excellent concentration & depth, the palate delicate yet complex floral notes.

£7.05 / £9.85 / £26.95

RED WINE

Opal Ridge Shiraz/Cabernet Sauvignon, Australia

A juicy Australian red showing vibrant flavours of black fruits and vanilla. Soft and smooth with full-flavours of ripe fruits of the forest and a touch of oak spice.

£7.50 / £10.20 / £27.95

Pablo Y Walter Malbec, Argentina

A really pure expression of Malbec, bright red & juicy with rich chocolate flavours.

£7.80 / £10.95 / £29.95

Les Oliviers Merlot, France

A lusciously fruity red with a rich & satisfying finish.

£7.05 / £9.85 / £26.95

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) vegetarian (ve) vegan (gf) gluten free
(gfo) gluten free option (veo) vegan option available

ROSÉ

175ml / 250ml / Bottle

Gris de Gris Rosé Sable de Camargue - France
An enchantingly pale, copper coloured rosé - very chic.

£7.05 / £9.85 / £26.95

Domaine de La Vieille Tour, Côtes de Provence, France

A perfectly pale pink & elegant Provençal rosé.

£8.20 / £11.50 / £31.50

SPARKLING & CHAMPAGNE

Fontessa Prosecco V.V - Italy
Soft and delicate fruit & floral aromas give way to peach notes on the palate.

Glass £7.95 / Bottle £34.50

Stéphane Breton Brut Champagne

Fresh floral aromas combine with subtle brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Glass £12.25 / Bottle £62.95

Laurent Perrier Cuvee Rose Brut NV Champagne - France

Using only Pinot Noir from grand cru villages & the more unusual soak-on-the-skins method, it has delicious raspberry & redcurrant flavours.

Bottle £105.00

BOTTLED BEERS

BOWLAND BREWERY ALES All £3.95

Hen Harrier 4.5% 500ml (gf)

Pheasant Plucker 4.5% 500ml (gf)

Boxer Blonde 4.0% 500ml

Buster IPA 4.5% 500ml

Bumble 4.0% 500ml

Deer Stalker 4.5% 500ml

Bowland Pilsner 4.6% 660ml (gf) £5.50

Bowland Pilsner 4.6% 330ml (gf) £4.50

Peroni 330ml £5.00

Peroni 0% 330ml £4.00

