

THE BOWLING GREEN STEAKHOUSE

STARTERS

Whitebait

Crispy breaded whitebait served with a lemon & chive soured cream

Beer'd up Garlic Mushrooms (V)

Fresh mushrooms cooked in a beer laced garlic cream sauce. Served with bread for dipping

House Hot Wings

Whole chicken wings cooked low & slow in a fiery rub, topped with toasted sesame seeds and served with roast garlic mayonnaise

Baked Goats Cheese with Pesto (V)

Served with beer, honey & mustard dressed leaves

DESSERTS

Doughnuts & Dips

Warm mini doughnuts served with chocolate and butterscotch sauces for dipping

Crème Brûlée

A true classic. Caramelised sugar on top with a soft and smooth custard underneath

Selection of Gelato

Ask your server for this week's flavours

OUR FAMOUS LUNCH SET MENU

Monday - Saturday 12-5

1 course £8.25 // 2 courses £11.50
3 courses £13.75

MAINS

Steak Frites

7.5oz rump steak, our scoop chips and a creamy peppercorn sauce

Mercians & Mash

Herby Mercian sausages on a bed of buttery mashed potato. Served with braised cabbage, topped with crispy onions and smothered in a rich gravy

Beer'd Up Fish & Chips

Tasty fish coated in a crispy beer batter served with scoop chips

Spinach & Falafel Burger (V)

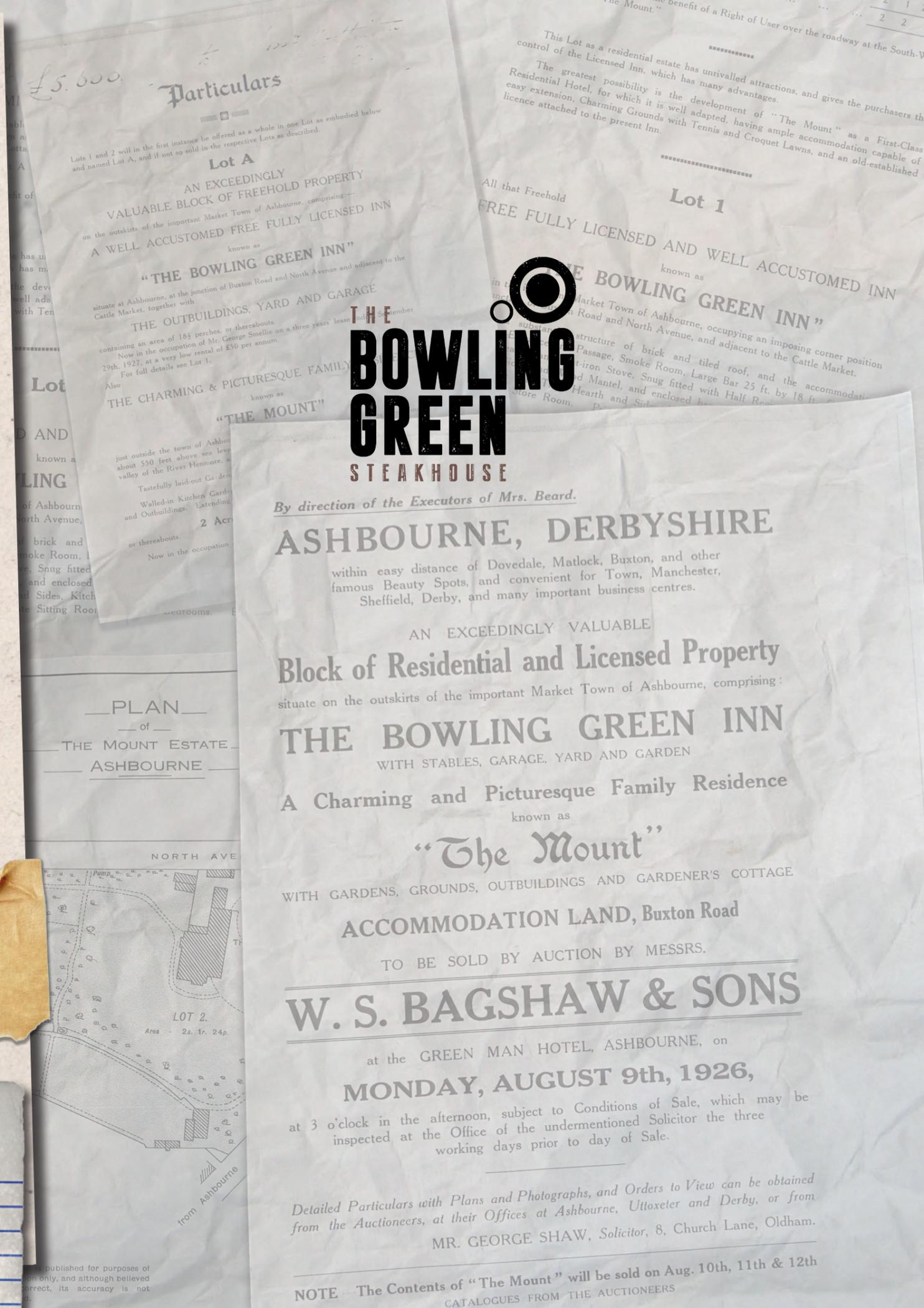
Spiced chickpea & onion burger topped with goats cheese

Cajun Chicken

Succulent chicken breast marinated in a creamy cajun spiced sauce. Served with rice

SUNDAY ROAST

We serve a proper, home cooked roast every Sunday from 12 noon. Book online now to secure your table www.bgsteakhouse.com



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THE BOWLING GREEN STEAKHOUSE

STARTERS

SLOW BBQ RIBS SINGLE £7.00/FOR TWO £12.00/FOR FOUR £22.00
Roasted for 5 hours in our house BBQ glaze until super tender. Choose between a single portion, a sharing plate for two or a tray full for four people

HOUSE WINGS SINGLE £6.00/FOR TWO £11.00/FOR FOUR £20.00
Whole chicken wings cooked low & slow in a fiery rub, topped with toasted sesame seeds and served with roasted garlic mayonnaise

WHITEBAIT £6.50
Crispy breaded whitebait served with a lemon & chive soured cream

HAGGIS & BLACK STACK £6.00
Layers of black pudding and haggis smothered in a creamy peppercorn sauce. Incredible

BAKED CAMEMBERT (V) £9.00
Creamy baked cheese with a garlic & thyme crumb, warm bread for dipping and a sweet onion chutney. Enough for two to share

NACHOS (V) SINGLE £5.50/FOR TWO £8.50
Corn tortilla chips topped with melted cheese, jalapeños, salsa and soured cream

PIG IN PASTRY £5.95
A gnarly sausage roll packed full of Staffordshire pork and topped with a chilli jam

BEER'D UP GARLIC MUSHROOMS (V) £5.50
Fresh mushrooms cooked in a beer laced garlic cream sauce. Served with bread for dipping

STEAKHOUSE MAINS

All our main meals are served with your choice of our scoop chips, buttered baby new potatoes or dauphinoise potatoes unless otherwise stated

WEXFORD STEAK £15.25
Prime Derbyshire rump steak cooked to your liking & topped with mushrooms, crumbled stilton and a peppercorn sauce

BIG CAESAR WITH CHICKEN £10.95 / WITHOUT CHICKEN (V) £9.50
Crisp leaves, pan seared chicken breast pieces, classic caesar dressing, roasted red peppers and parmesan shavings. Also available without chicken as a vegetarian option

BEEF 'N' BEER PIE £12.50
Succulent pieces of steak slowly cooked in beer, all wrapped up in a buttery shortcrust pastry. Served with chef's very own pan gravy

PESTO CRUSTED SALMON £14.50
Fresh salmon fillet topped with a tasty pesto crust. Served with buttered baby new potatoes

CHICKEN BALMORAL £12.95
A menu staple since day one for good reason. Succulent chicken breast topped with haggis and smothered in peppercorn sauce

FISH PIE £13.50
Chunks of white fish, salmon and smoked fish in a creamy dill sauce, topped with cheesy mashed potato

MERCANS & MASH LOCAL AND BETTER FOR IT! £10.95
Herby Mercian sausages on a bed of buttery mashed potato. Served with braised cabbage, topped with crispy onions and smothered in a rich gravy

STEAKHOUSE CURRY £12.50
Hunks of locally sourced beef slow cooked in a homemade madras gravy. With soured cream, rice and mini poppadoms

BEER'D UP FISH & CHIPS £10.95
Flaky cod, crispy batter, house scoop chips and mushy peas. Job done!

SWEET POTATO & SPINACH CURRY (V) £12.95
Chunky sweet potato, chick peas and spinach in a rich coconut sauce. Served with rice and mini poppadoms

“WE’VE BEEN SERVING GREAT FOOD FOR OVER 10 YEARS AND WE DON’T PLAN ON GIVING UP ANY TIME SOON!”

BOWLING GREEN BURGERS

All our burgers are served on a fresh brioche bun with our famous scoop chips on the side and a pot of house slaw. We use locally sourced beef in our steak burgers

Upgrade to our all new DIRTY SCOOP CHIPS on your burger for just £1.50 Fully loaded with fresh chilli, spring onion, bacon and melted cheese

STEAKHOUSE BURGER £11.50
This is how a burger should be served. Our classic hand rolled steak burger topped with smoked bacon, melted brie and a caramelised red onion chutney

AFC (ASHBOURNE FRIED CHICKEN) BURGER £11.50
Much more than just a chicken breast in a bun. Crispy buttermilk chicken topped with monterey jack cheese and smothered in hot habanero salsa

WEXFORD BURGER £12.95
Our classic hand rolled steak burger topped with mushrooms & crumbled stilton. Served with peppercorn sauce on the side for drizzling over your burger or just for dipping

SPINACH & FALAFEL BURGER (V) £11.00
Spiced chickpea and onion burger topped with goats cheese

“WE’RE NOT OWNED BY A BREWERY, WE’RE INDEPENDENT, FAMILY OWNED AND MORE THAN A LITTLE PROUD OF IT!”

SIDE ORDERS

Scoop chips £2.50
Dirty scoop chips £4.00
Garlic bread £2.20
Cheesy garlic bread £2.70
Onion rings £2.50
Side salad £2.75
Egg £1.00
Dauphinoise £2.95
Buttered baby new potatoes £2.50
Bread & butter £1.50

LOCALLY SOURCED STEAKS

ALL OUR STEAKS ARE LOCALLY SOURCED FROM DERBYSHIRE FARMS FAMOUS FOR PRODUCING FANTASTIC QUALITY BEEF

Our steaks come with beer, honey & mustard dressed leaves, pan fried tomato, woodland mushrooms, beer battered onion rings and your choice of scoop chips, dauphinoise potatoes or buttered baby new potatoes

CENTRE CUT RUMP 7.5 oz £9.95 / 10 oz £12.95 / 15 oz £18.95
As the name would suggest, this cut is taken from the centre of the rump on the lower back of the beast, just behind the sirloin. A steak for the true beef lover, the rump is packed full of flavour

SIRLOIN 7 oz £12.95 / 12 oz £19.95
A firm favourite among steak fans who select this cut for the intense dry-aged beef flavour. A true classic, versatile enough to be served rare, medium or even well done

CENTRE CUT FILLET 7 oz £18.95 / 10 oz £24.95
This cut is from the laziest part of the cow, but when you are talking about finding the best quality beef, being lazy is a very good thing! Doing the least amount of work for the animal ensures that the resulting steak is extremely tender

RIB EYE 12 oz £18.95
This cut comes from the prime piece of the beast and is marbled with a central piece of fat which floods the steak with flavour. At its best when cooked medium

T-BONE 24 oz £29.95
A steak consisting of sirloin on one side of the T shaped bone and fillet on the other. Cooking on the bone ensures the beef is succulent and packed with flavour. Best served medium rare

STEAK EXTRAS
Garlic Butter £1.50
Scampi £3.00
Haggis £2.50
Black pudding £2.00

STEAK SAUCES
Peppercorn £2.30
Smoked Bacon & Garlic £2.30
Mushroom & Stilton £2.30
Cajun £2.30

Our products may contain nuts or nut derivatives. A food allergy advice list is available, please ask staff for details. Our fish may contain small bones. Our steaks are all sourced locally where possible and weights stated are approximate prior to cooking. (V) denotes suitability for vegetarians