

THE S E L E C T E D W I N E

REDS

JEAN DES VIGNES

[FRANCE]

Elegant, appetising red from a local Gason grape

175ml glass	7.20
250ml glass	9.30
Bottle	27.50

TEMPRANILLO NAVARA

[SPAIN]

Aroma of cassis and mulberry. The palate is soft and well rounded. Medium body.

175ml glass	7.50
250ml glass	9.85
Bottle	29.50

PRIMITIVO, DOPPIO PASSO

[ITALY]

Deep ruby red in colour with ripe black cherry and blackberry flavours.

175ml glass	8.15
250ml glass	10.90
Bottle	32.50

MALBEC GOUGUENHEIM MENDOZA

[ARGENTINA]

Fruity red, full bodied with classic Malbec bite.

175ml glass	9.80
250ml glass	12.85
Bottle	38.50

BAROVO, TIKVES

[NORTH MACEDONIA]

A blend of two grapes native to Macedonia and rarely seen outside of the country. Complex and inviting aromas of bramble, damson plum, and wild cherry combine with subtle hints of vanilla and toasty, savoury notes.

Bottle	49.50
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ROSÉ

JEAN DES VIGNES

[FRANCE]

Pale, bright orange, pink red fruits and citrus on nose.

175ml glass	7.20
250ml glass	9.30
Bottle	27.50

CÔTEAUX D'AIX EN PROVENCE

[FRANCE]

Classic, delicate pale dry rose from the sun-drenched hills of Provence.

175ml glass	8.70
250ml glass	11.60
Bottle	34.50

SPARKLING

PROSECCO, TESORO DELLA REGINA

[ITALY]

Ripe, appetising apple flavours and a pleasant fresh finish.

Bottle (200ml)	11.50
Bottle (750ml)	32.50

CHAMPAGNE BRUT

[FRANCE]

Fresh and effusive with appealing citrus flavours. Some maturity lending a stylish elegance.

Bottle	79.00
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WHITES

JEAN DES VIGNES

[FRANCE]

Crisp and floral, dry with aromas of citrus. Is a classic Côtes de Gascogne blend.

175ml glass	7.20
250ml glass	9.30
Bottle	27.50

CHARDONNAY, DE BORTOLI RIVERINA,

THE ACCOMPLICE

[AUSTRALIA]

Lifted aromas of ripe peach and nectarine complemented with decent lick of oak. The palate is soft with a creamy texture.

175ml glass	8.70
250ml glass	11.60
Bottle	34.50

SAUVIGNON BLANC, FORREST ESTATE MARLBOROUGH

[NEW ZEALAND]

Full and generous in the mouth, yet crisp, refreshing and dry with just a hint of salty minerality on the finish. Fruity and fresh with incredible vibrancy.

175ml glass	9.50
250ml glass	12.60
Bottle	37.50

BELA VODA, TIKVES

[NORTH MACEDONIA]

Full bodied and dry, blended from Chardonnay and Grenache Blanc, intense aromas of white flowers and melon. Rich buttery notes of vanilla, hazelnut and toasted almonds.

Bottle	45.50
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STARTERS

DUCK RILLETTES 10.50
served with pickled gherkins, onion and toasted bread.

CHICKEN LIVER PATE 9.50
served with chutney, gherkins and toasted bread.

GARLIC FRIED PRAWNS 10.50
served with lemon and toasted bread

TOMATO, BASIL, MOZZARELLA SALAD 9.00
balsamic glaze, extra virgin olive oil.

GOAT TOAST AND BEETROOT 9.50
a spread of goat cheese, buttermilk and garlic on toasted bread.

BURGERS

BOUNTY BURGER 17.95
beef steak mince, lettuce, tomato, onion gherkin and homemade garlic mayo.

GRILLED HALLOUMI BURGER 15.50
grilled halloumi, roasted red peppers, onion, tomato and homemade pesto.

CHICKEN BURGER 16.50
crispy butter milk chicken breast in toasted brioche bun with honey mustard coleslaw.

ALL OUR BURGERS ARE SERVED WITH CHIPS

Toppings: 2.50
BACON, BLUE CHEESE, MELTED CHEDDAR, EGG

STEAKS

RUMP 300Gr 26.50

SIRLOIN 300Gr 29.50

RIBEYE 300Gr 33.50

FILLET 280Gr 39.50

T-BONE 500Gr 43.50

To share:

SURF 'N' TURF 69.00
a sirloin and a rump steak, served with prawns, onion rings and chips.

House-made sauces: 2.70
peppercorn, béarnaise, chimichurri

ALL OUR STEAKS ARE SERVED WITH CHIPS (CHEF RECOMMENDS MEDIUM RARE)

MAINS

PRIME RIB BEEF HASH 24.50
smoky pan fried prime rib beef, red onions, potatoes, served with a fried egg

AUBERGINE PARMIGIANA 17.50
roast aubergine with tomato sauce, mozzarella and Italian hard cheese.
Served with pesto bruschetta.

BEEF RAGÙ PASTA 19.50
slow cooked beef and tomato sauce ragù, served with shaved parmesan.

CHILLI PRAWN LINGUINE 19.50
linguine with fresh tomatoes sauce and panfried garlic chilli prawns.

PAN FRIED SEABASS 26.50
sautéed new potatoes, cherry tomatoes and capers.

GRILLED CHICKEN CAESAR SALAD 17.50
hand-chopped romaine tossed in house Caesar dressing with croutons and Parmesan.

CHICKEN SCHNITZEL 19.50
breaded and pan fried chicken breast cutlet, served with chips and salad.

CHIMICHURRI STEAK SANDWICH 16.50
lettuce, onion, tomatoes, garlic mayonnaise, served with chips.

CLASSIC CLUB SANDWICH 15.00
three-decker chicken, pancetta, cheddar cheese, lettuce, tomato, garlic mayonnaise, white toast, served with chips.

SIDES

CHIPS 5.50

ONION RINGS 6.00

CREAMED SPINACH 6.50

FIELD MUSHROOMS 6.50

MIXED SALAD 6.00

TOMATO AND ONION SALAD 5.50

MARINATED OLIVES 4.50

BREAD & BUTTER 4.50

DESSERTS

CRÈME BRÛLÉE 8.00

BELGIAN APPLE TART 8.50
[served with ice cream]

JUDE'S ICE CREAM 8.00
[please enquire about the flavours]

STICKY TOFFEE PUDDING 8.50
[with vanilla ice cream]

We cannot guarantee the absence of nuts or other allergens. Please advise a member of our team if you have a particular dietary requirement.
An optional 12.5% service charge will be added to your bill, all of which goes to our staff.

www.thebountifulcow.co.uk