

# MENU

## NIBBLES

Homemade bread, oil & balsamic *for one / to share* £3.50 / £6.00  
308kcal 616kcal

Mixed herb olives (NG) £5.00  
344kcal

## STARTERS

Seasonal soup, homemade bread (Ve) (NG) £7.95  
107kcal

Wood pigeon and chicken roulade, orange & chicory salad, plums, focaccia crisp £12.95  
487kcal

King prawns, chorizo risotto, red pepper, basil (NG) £12.95  
202kcal

Smoked Wensleydale & ham hock soufflé, spinach, cheese sauce (NG) £11.50  
777kcal

Jerusalem artichoke terrine, roast fig, walnuts, balsamic (Ve) (NG) £11.50  
297kcal

*Adults need around 2000kcal a day.*

*If you have any dietary requirements or questions about allergens in our food, please ask a member of our team for help.*

(V) Vegetarian

(Ve) Vegan

(NG) Made without Gluten

*NG - Made with ingredients which do not intentionally contain gluten. However, in our kitchens we do handle gluten-containing-ingredients so cannot guarantee our dishes are 100% free from gluten and therefore not suitable for Coeliacs. For detailed allergen information, please speak to a colleague.*

# MENU

## MAINS

Lamb from our farm, dauphinoise, smoked cauliflower, chard, red wine gravy	(NG) £32.00 814kcal
Outdoor-reared pork belly, black pudding, apple, celeriac, Madeira jus	£23.00 468kcal
Chalk stream trout, potato cake, samphire, kale, seed pesto	(NG) £29.95 278kcal
Spiced lentil cottage pie, sweet potato, heritage carrots, black onion seeds	(Ve) (NG) £19.50 567kcal
Roasted beetroot, goats curd, chicory, granola, quince jelly	(V) (NG) £19.50 456kcal

## CLASSICS

Beer battered haddock, peas, tartare sauce, skin-on chips <i>regular / small</i>	(NG) £21.00 / £14.00 917kcal 459kcal
Free range chicken & chestnut mushroom suet pudding, heritage carrots, onion gravy	£19.50 408kcal
Steak burger, cheddar, bacon jam, celeriac slaw, skin on chips	£19.50 801kcal
Native breed ribeye steak, plum tomato, flat mushroom, skin-on chips	(NG) £35.00 815kcal

## SIDES

Seasonal vegetables (V) (NG) £5.00 81kcal | Smokey beans, halloumi (V) (NG) £5.00 211kcal  
Beetrots, horseradish crème fraiche (V) (NG) £5.00 76kcal | Mixed chopped salad (V) (NG) £4.50 81kcal  
Parmesan & truffle skin-on chips (V) (NG) £5.95 212kcal | Skin-on chips (V) (NG) £5.00 180kcal  
Peppercorn sauce (NG) £3.50 61kcal | Béarnaise sauce (NG) £3.50 228kcal

# DESSERTS

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Selection of homemade  
ice creams & sorbets

(V)

1, 2 or 3 scoop      £3.50 / £6.00 / £8.00

219kcal

438kcal

657kcal

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*Ice Cream*

*Sorbet*

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*Blueberry & white chocolate*

*Pear*

*Stem ginger*

*Spiced apple*

*Damson*

*Cranberry & orange*

*Vanilla*

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Apple crumble, lemon  
thyme, damsons, vanilla  
custard

(V) (NG) £8.50

547kcal

Treacle tart, blood  
orange, stem ginger  
ice cream

(V) £8.50

906kcal

Sticky toffee pudding,  
pear, toffee sauce,  
pecan, vanilla ice cream

(V) £8.50

894kcal

Spiced plum pavlova,  
mascarpone cream,  
caramel, almonds

(V) (NG) £8.50

548kcal

White chocolate  
pannacotta, pistachio,  
cranberry

(V) (NG) £8.50

572kcal

Cheese and biscuits

(V) £14.95

*Graces Goat, Cornish Yarg, Darling*

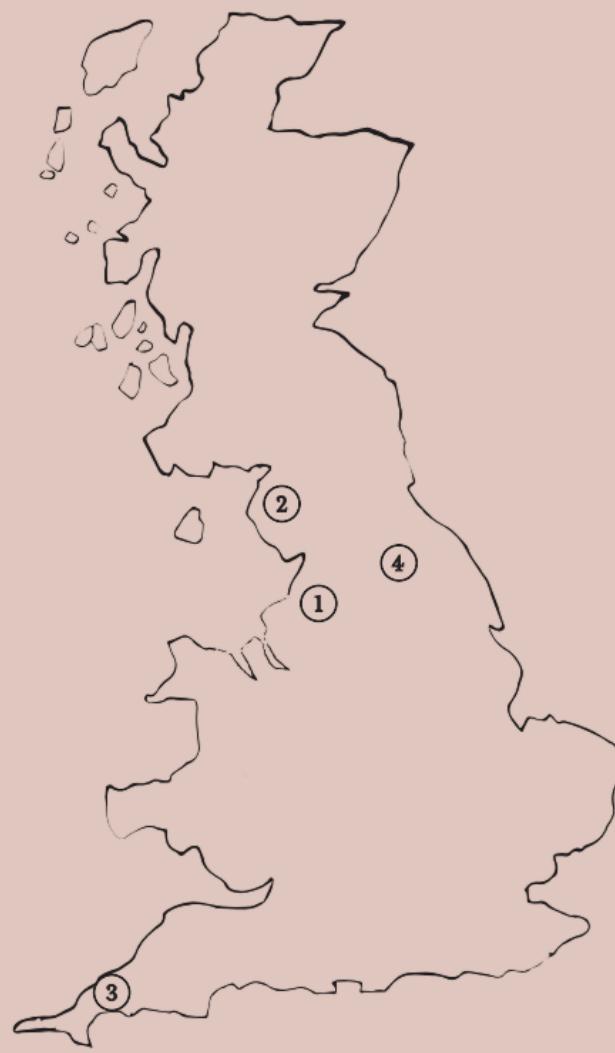
544kcal

*Howe, Yorkshire Blue*

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*Where do our cheeses come from?*





## 1 Grace's Goat

GREENFIELD'S DAIRY, LANCASHIRE

*A semi-hard texture with a creamy, crumbly bite and a tangy, subtly goaty flavour that's fresh and vibrant.*

## 2 Cornish Yarg

LYNHER DAIRIES, CORNWALL

*Wrapped in hand-foraged nettle leaves that lend an earthy, mushroomy aroma. Beneath the rind lies a creamy layer and a crumbly core with fresh, lemony notes.*

## 3 Darling Howe

TORPENHOW FARMHOUSE DAIRY, CUMBRIA

*A British brie-style cheese with a pristine white rind and a soft, buttery interior. Its flavour is delicately sweet with nutty and citrus notes that reflect the changing seasons and the cows' diet.*

## 4 Yorkshire Blue

SHEPHERD'S PURSE, NORTH YORKSHIRE

*The first blue cheese made in the region for over 30 years. Matured for eight weeks and turned by hand, it's creamy, sweet, and mild.*

# TIPPLES

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## DESSERT WINE

	75ML	125ML
Heaven on Earth Sweet Muscat D'Alexandrie	£6.00	£12.50
Fortified Malbec	£7.75	£10.00

## PORT

	50ML
Finest Organic Port	£4.50
Taylors Vintage Port	£4.20
Cockburns Fine Ruby Port	£3.40
Grahams White Port	£3.50
Grahams Tawny Port	£5.30

## BRANDY

	25ML
Courvoisier VS	£4.50
Remy Martin VSOP	£6.00
Domaine Tariquet	£5.50
Armagnac XO	

# HOT DRINKS

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## COFFEE

*decaf and oat milk available*

Cafetiere	£3.35	0kcal
Americano	£3.55	53kcal
Latte	£3.95	182kcal
Cappuccino	£3.95	101kcal
Flat White	£3.75	87kcal
Macchiato	£3.35	29kcal
Mocha	£3.95	116kcal
Espresso	£3.20	20kcal
Iced Coffee	£3.50	0kcal

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*Our coffee is roasted less than 30 miles away at Carvetii Coffee Roasters in the Northern Lake District. Owners Angharad and Gareth Kemble have created a blend uniquely for us using carefully sourced speciality beans that they roast in small batches.*

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Masala Chai	£3.95	64kcal
Hot Chocolate	£3.75	183kcal

## TEA

Clipper Tea	£2.95	43kcal
Specialty and Herbal Teas	£2.95	43kcal
<i>For a full range of flavours, please ask a member of our team.</i>		